



2013 Price List

Effective April 1, 2013

Ventless Cooking Systems • Built-In Cooking • Built-In Warming
Built-In Refrigeration • Countertop Cooking • Freestanding Warming





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QUIK-SHIP

Quik-Ship is the fastest way to ship our top selling cooking, food warming equipment directly from our warehouse to your operation. The equipment will leave our warehouse within 2 shipping days after you place your order.

Items in the price book highlighted in red are Quik-Ship items.

Quik-Ship products sent in 12:00 p.m. (Noon) Central Time will be shipped within the next two days. (Received on Tuesday, will go out by Thursday or sooner)

Standard domestic models only, export models excluded.



Order Information



PLACE AN ORDER

Customer Service or to Place an order:

Phone: 314-678-6314

Fax: 314-781-5445

International Sales

Phone: 314-781-2777

Fax: 314-781-4344

Parts & Service:

Phone: 314-678-6314

Fax: 314-781-2714

International Parts & Service

Phone: 314-781-2777

Fax: 314-781-4344

Email:

orders@wellsbloomfield.com (equipment)

eorders@wellsbloomfield.com (parts)

Mail Orders To:

WELLS MANUFACTURING

P.O. BOX 430129 | 10 SUNNEN DRIVE

ST. LOUIS, MO 63143-3800

IF UNABLE TO MAIL OR FAX AN ORDER, please call a Wells Sales Representative or the factory. Wells Customer Service Department hours are 8:00 a.m. to 4:30 p.m. Central Time.

NOTE: If placing order by phone, please send confirming order to a Wells Sales Representative or the factory. Make sure to mark written order "CONFIRMING" to avoid duplicate orders, and please send to the attention of the person with whom you placed the order.

NEW ACCOUNT MINIMUM ORDER POLICY Contact your local sales representative to fill out application. \$4000 minimum first time order required. All applications are subject to approval.







REQUIRED INFORMATION ON ORDERS

- A. Purchase order number.
- B. SHIP TO and BILL TO addresses.
- C. Phone number and person to contact in case of questions.
- D. Product numbers, descriptions and electrical specifications of all items ordered.
- E. Note any special shipping instructions.

EXPLANATION OF PHASE SYMBOLS

- 1Ø: single phase.
- 3Ø: three phase.
- 3Ø (1Ø): three phase, field convertible to single phase.
- 1Ø (3Ø): single phase, field convertible to three phase.

INDEPENDENT LABORATORY CERTIFICATIONS

-  : means product is LISTED by Underwriter's Laboratories, Inc.
NOTE: Special voltage requests may impact UL certification.
-  : means product is approved under the component recognition program of Underwriter's Laboratories, Inc.
NOTE: Installation of Recognized Units requires additional evaluation to Underwriters Laboratories Standards.
-  : means product design is certified by the CSA Gas Division, for use in USA and Canada.
-  : means product design is certified by the CSA Gas Division, for use in USA only.
-  : all catalog items are certified by the National Sanitation Foundation, unless otherwise noted.
-  : means product is listed by Intertek testing laboratories.

EXPORT ORDERS Please consult factory.

RETURN POLICY

1. DAMAGES AND SHORTAGES

- A. Inspect your shipments immediately. The transportation company is responsible for the merchandise while it is in transit to you.
- B. If there is a shortage or damage to your shipment, action must be taken by you to notify carrier within 48 hours of receipt of shipment to assure approval of claim. It is the duty and responsibility of the delivering carrier to give you a written report of such shortage or damage following notification.
- C. For visible shortage or damage do not accept delivery unless the condition is noted on your copy of the freight bill and signed by the driver.
If damaged and unacceptable, please advise the carrier of this and also notify Wells Manufacturing.
- D. **CONCEALED DAMAGE:** If the damage is concealed, notify the carrier within 48 hours by phone and in writing, asking them to send their agent to complete an inspection report. Retain all cartons and merchandise for their inspection report and claim approval.
- E. It is critical that you file a written claim with the carrier within 48 hours of receipt of shipment for any shortage or concealed damage. Enclose with your claim:
 - 1. Carrier's Inspection Report
 - 2. Paid freight bill
 - 3. Original or Certified Copy of invoice

2. RETURNS Goods may not be returned without prior approval from Wells Bloomfield. In order for merchandise to be returned, it must be in the original carton and unopened. Product must be less than six months old from date of invoice. Special merchandise built to a buyer's specifications may not be returned. Returned goods must be shipped to Wells prepaid and will be credited at invoice less 30% restocking charge. The restocking charge will be reduced to 20% if a replacement unit is ordered.

ALL CARTONS RETURNED MUST BE MARKED WITH RETURN AUTHORIZATION NUMBER. A NUMBERED FORM WITH THE CARTON LABEL WILL BE MAILED TO THE CUSTOMER FOR EACH REQUEST. MULTIPLE CARTONS MUST EACH BE MARKED WITH THE RETURN AUTHORIZATION NUMBER.

A return authorization request will only be issued for a minimum purchase of \$200 list price.

3. ORDERS FOR NON-STOCK EQUIPMENT Orders for non-stock equipment built to a buyer's specifications will be subject to a 50% charge to the dealer in the event of cancellation.

4. PRICES Prices are subject to change without notice. All prices in U.S. dollars.



Leased space?
Historical building?
Out of hood space?
Out of options?

We have the
SOLUTION
22 of them actually!



Ventless Hoods
www.wellsbloomfield.com

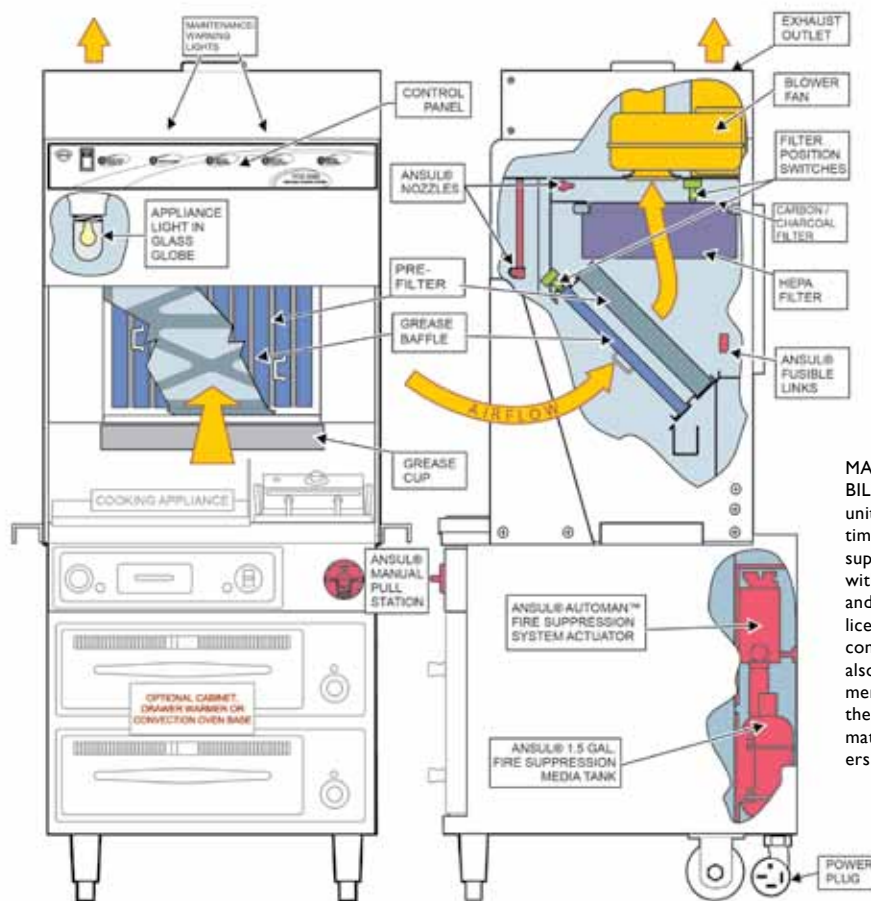


Why Ventless?

- Does the location of your food service area prohibit the use of a traditional ducted ventilation hood and rooftop exhaust fan?
- Have you found the cost traditional hoods prohibited in looking for an alternative solution?
- Maybe you would like to add a kitchen but the only space available would not allow, or is cost prohibitive for you to add a hood and fan.
- Do you need more cooking capacity under your existing ventilation hood but can't expand the cook line because you are out of space under the hood?
- Traditional hoods become the building owner's property after installation whereas ventless hoods remain part of the equipment package keeping valuable investment dollars in the operator's pocket.
- Maybe your landlord does not like the idea of adding a hood and fan to his building.

If you thought it was impossible to cook hot food in your establishment because of the lack of available kitchen ventilation, think again. Ventless kitchen equipment provides a cost effective solution for locations in which it is too difficult or expensive for a traditional ventilation system in places such as stadiums, arenas, high rise or historical buildings or a restaurant located in a basement or an interior room of a large building.

How it Works



VCS Models

First Stage – Stainless Steel Baffle Filter

Second Stage – Fire Rated Pre Filter

Third Stage - High Efficiency Particulate Air (HEPA) Filter

Fourth Stage - Carbon / Charcoal Filter

MANDATORY OWNER RESPONSIBILITY: Before any Wells Mfg. Ventless unit can be powered up for the first time, the included UL300 Ansul fire suppression system must be charged with "Ansulex" and commissioned and tagged by a certified and locally licensed ANSUL Fire Suppression contractor. This commissioning is also the commencement of an agreement between the Ansul agent and the owner and cannot be consummated by Wells Mfg, it's agents, dealers or service agents.

Accessories Page 15

Universal Ventless Hood



PRODUCTS ON THIS PAGE ARE
MADE IN THE U.S.A.

Features

- Interlock System will not allow appliance to be energized if any of the filters are not in place.
- Fully self contained 4-Stage filtration system
- Airflow Sensing System continually monitors airflow through the filtration system, optimizing performance and grease removal.
- Early warning system for filter replacement.
- Fully self-contained Ansul® R-102 Fire Suppression System is built into the ventless hood to provide ultimate protection. Meets NFPA-96 Standards
- Removable/Replaceable multi stage filter system exceeds EPA-202 for particulate emissions.
- Total Stainless Steel construction for durability and ease of cleaning.
- Fits through standard 36" door opening.
- Designed to accommodate 8 foot ceilings and higher.
- Adjustable legs for leveling.
- Systems are movable making them ideal for leased properties
- **Stainless steel stands are now included with all universal hoods!**
- Two year parts, one year labor warranty.



WVU-24
Shown with standard solid base



WVU-48
Shown with standard solid base



WVU-96
Shown with standard solid base

The Wells Universal Ventless hood gives you the option to use other manufacturers electric cooking appliances underneath, such as deep fat fryers, pasta rethermalizer, griddle cooking surfaces, range top cooking surfaces and steamers. Wells Ventless hoods give you the flexibility to "set up shop" just about anywhere. These hoods are fully self-contained and do not vent to the outside making it possible to do the impossible.

Model Number	Description	Size W x D x H (in)	Ship Weight Lbs.	Price
Hood OVERALL				
WVU-24 NSF (ETL) US	Universal Ventless Hood 208/240V, 1Ø, 6AMP, NEMA 6-15R 24" cooking zone (610mm)	31 x 42.5 x 80	553	\$17,600.00
WVU-48 CLASSIFIER UL710B NSF/ANSI 2 UL710B UL710B CATEGORY Y2CT RECIRCULATING SYSTEM FILE NO. MH48408	Universal Ventless Hood 208/240V, 1Ø, 6.75AMP 48" cooking zone (1,220mm)	61.9 x 50.0 x 120.0	890	\$28,900.00
WVU-96 CLASSIFIER UL710B NSF/ANSI 2 UL710B UL710B CATEGORY Y2CT RECIRCULATING SYSTEM FILE NO. MH48408	Universal Ventless Hood 208/240V, 1Ø, 13.5AMP 96" cooking zone (2,438mm)	113.9 x 50.0 x 120.0	2,004	\$47,900.00

SEE SPECIFICATION SHEET FOR APPLIANCE LIMITATIONS

Accessories

Part Number	Description	Price
Universal Ventless Hood		
WVU-LK	Set of 4 each adjustable 10" to 12" legs with flanged feet for WVU-48 and WVU-96	\$254.00

See page 15 for replacement filters

VENTLESS MODELS ARE NON-RETURNABLE

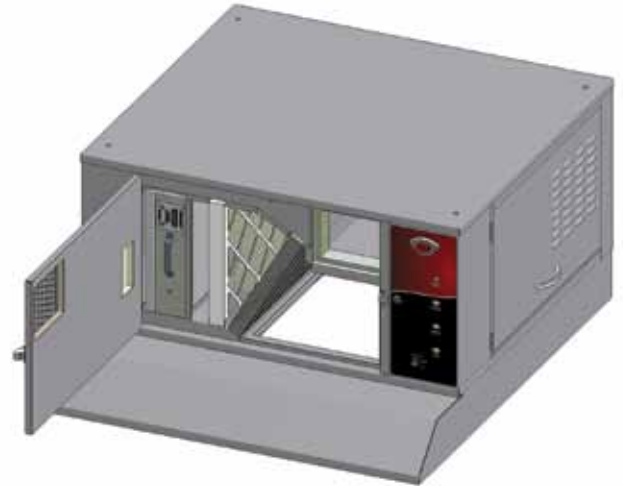


NEW Canopy Hood

Coming Soon!

Features

- Completely self-contained, 4-stage filtration system
- Available with or without Self-Contained fire suppression system
- Wall or ceiling mounted
- Adjustable height as required
- Very quiet with only 68 dBA average
- Interlock system will disable cooking appliances if filters are missing, clogged or in the event of a fire
- Airflow sensors continually monitor airflow for optimizing performance and grease removal
- Illuminated early-warning system to monitor filter replacement
- Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method
- Stainless steel construction for strength, durability and ease of cleaning
- Fits through a 36" wide door opening
- Available in 208/240V, 1Ø
- Limited two-year parts and one year labor warranty



Model WVC-46

Model Number	Description	Size W x D x H (in)	Ship Weight Lbs.	Price
	Hood	OVERALL		
WVC-46X	Canopy Style Hood	46.0 x 52.33 x 27.72	N/A	\$18,000.00
WVC-46	Without on-board fire protection With self contained fire protection system, 3/4 Horse Power 208/240V, 1Ø, 3.5AMP			\$22,000.00

Ventless
Products



**See page 15 for
replacement filters**

**VENTLESS MODELS ARE
NON-RETURNABLE**

VCS 2000 Series Convection Oven Base



PRODUCTS ON THIS PAGE ARE
**MADE IN THE
U.S.A.**

CONVECTION OVEN (All Models)

- Oven is controlled by a solid state temperature controller adjustable from 100°F to 450°F.
- Five programmable menu keys are provided for quick and easy entry of time and temperature.
- Two speed fan provides flexibility when baking delicate pastries that are sensitive to air velocity.
- Features include: five fully adjustable oven racks, cool to the touch door handle, and stainless steel interior and exterior.

COOKTOPS

- Elements are independently regulated by an infinite control with a positive-off position.
- Models WVO2HFG and WVO4HF have solid cast iron 9" French plate elements.
- Models WVO2HSG and WVO4HS have 8" Spiral elements.

GRIDDLE

- Griddle features include a full-width front grease trough, an extra-large removable front grease drawer and stainless steel splash guard.
- Enclosed tubular elements that provide even heat distribution.
- Griddle is regulated by two positive-off thermostats, each adjustable from 200°F to 400°F.

WVOG136

- Griddle surface (22 1/2"W x 18 5/16"D).
- Chrome plated or grooved surface options are available by special order.

WVO2HFG and WVO2HSG

- Griddle surface (18 5/16"W x 18 1/4"D).



WVOC2HFG

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Convection Oven Base - All units ship with NEMA 15-60P, 60Hz Only				
WVO2HFG2083*	22588	Griddle/French plate Cooktop 208V, 1Ø or 3Ø, 12.8KW 240V, 1Ø or 3Ø	42-3/8 x 34-5/8 x 80-9/16	754	82	\$39,500.00
WVO2HSG2083	22668	Griddle/Spiral Cooktop 208V, 3Ø, 13.7KW	42-3/8 x 34-5/8 x 80-9/16	756	82	\$39,500.00
WVO4HF-2083*	22670	French plate Cooktop 208V, 1Ø or 3Ø, 11.5KW	42-3/8 x 34-5/8 x 80-9/16	680	82	\$38,500.00
WVO4HF-2403*	22671	240V, 1Ø or 3Ø, 14.1KW				\$38,500.00
WVO4HS-2083	22672	Spiral Cooktop 208V, 3Ø, 13.3KW	42-3/8 x 34-5/8 x 80-9/16	677	82	\$38,500.00
WVOG136-2083	22966	Griddle 208V, 3Ø, 12.2KW	42-3/8 x 34-5/8 x 80-9/16	793	82	\$40,600.00
WVOG136-2403*	22979	240V, 1Ø or 3Ø, 15.0KW **Optional chrome-plated griddle surface **Optional grooved surface first 6", must specify location **Optional grooved surface each additional 6" incremental widths				\$40,600.00 Add \$1,160.00 Add \$695.00 Add \$315.00

***Select models are available in 1Ø upon request - consult factory for details**

Grooving is not available with chrome-plated surface.

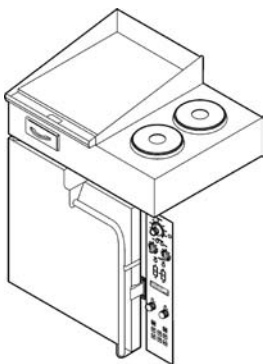
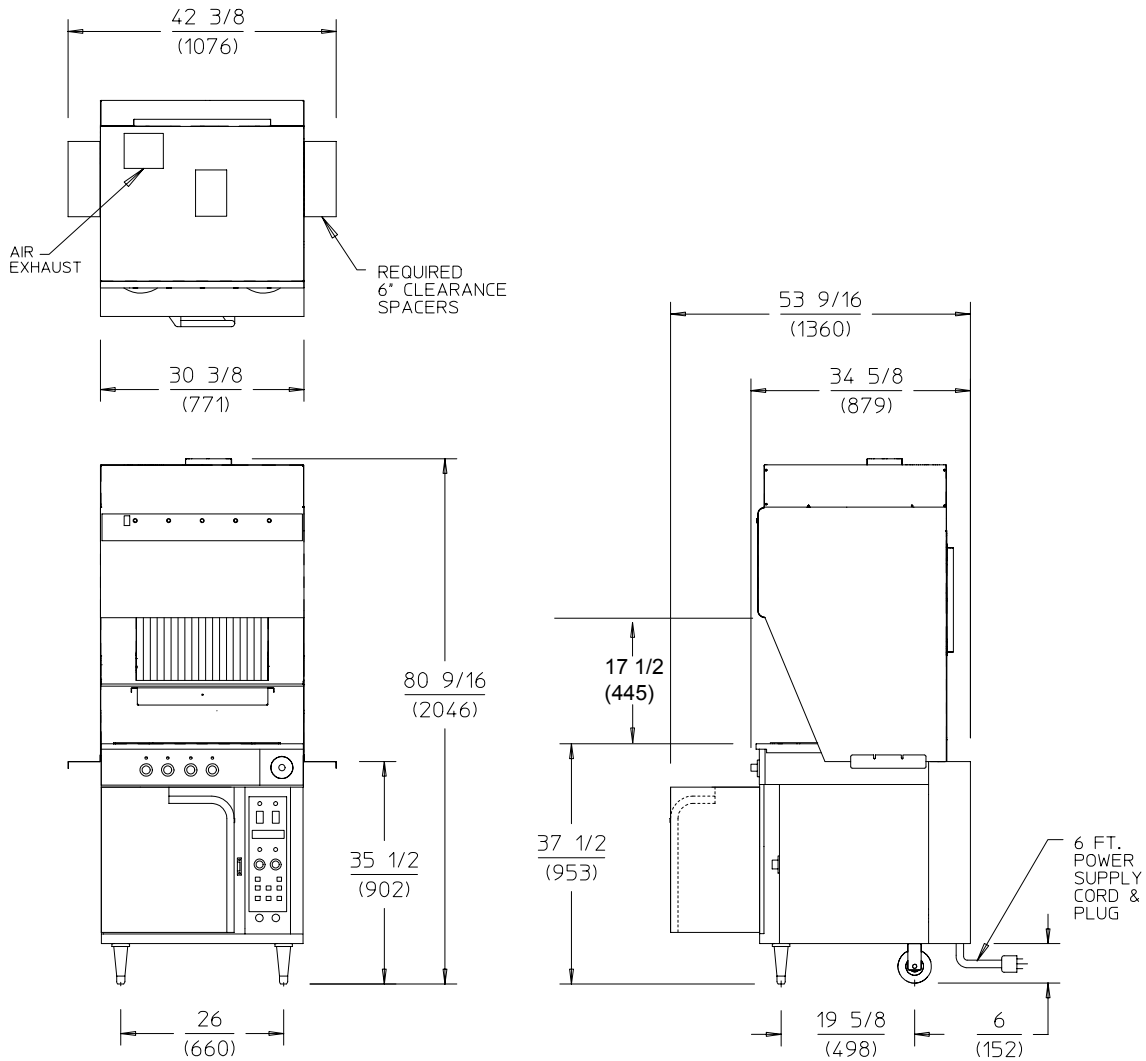
**** Built to Buyer's specification. May not be returned. Voltage needs to be specified at time of order.**

VENTLESS MODELS ARE NON-RETURNABLE

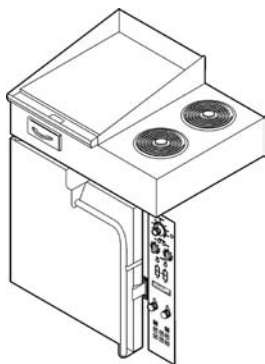
See page 15 for replacement filters & accessories



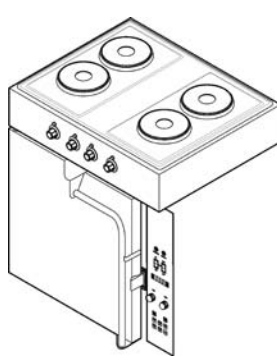
VCS 2000 Series Convection Oven Base



WVO2HFG2083



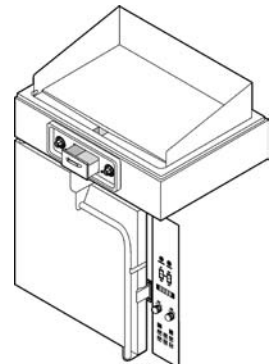
WVO2HSG2083



WVO4HF-2083



WVO4HS-2083



WVOG136-2083

VENTLESS MODELS ARE NON-RETURNABLE

Accessories Page 15

VCS 2000 Series Drawer Warmer Base



DRAWER WARMERS (All Models)

- Individual thermostatic temperature control on each drawer gives these warmers maximum versatility.
- Variable temperature setting from 90°F to 210°F, for accurate thermostatic control.
- Durable stainless steel tracks and bearings provide for smooth operation.
- Each drawer includes a removable 12" x 20" x 6" deep stainless pan.
- Adjustable front vent allows for humidity control on each drawer.

COOKTOPS

- Elements are independently regulated by an infinite control with a positive-off position.
- Models WV2HGRW and WV4HFRW have solid cast iron 9" French plate elements.
- Models WV2HSGRW and WV4HSRW have 8" Spiral elements.

GRIDDLE

- Griddle features include a full-width front grease trough, an extra-large removable front grease drawer and stainless steel splash guard.
- Enclosed tubular elements that provide even heat distribution.
- Griddle is regulated by two positive-off thermostats, each adjustable from 200°F to 400°F.

WVG136RW

- Griddle surface (22 1/2"W x 18 5/16"D).
- Chrome plated or grooved surface options are available by special order.

WV2HGRW and WV2HSGRW

- Griddle surface (18 5/16"W x 18 1/4"D).

FRYERS

- Efficient heating elements are flat, heavy-duty stainless steel, low watt density for extended oil life.
- The positive-off thermostats control the element allowing for adjustable and more consistent temperatures.
- Fry pot(s) has a manual reset safety thermostat that will shut off the heating element if an over-temperature condition is reached.

WVFGRW

- Two half-size, rear hanging, interchangeable fry baskets are provided.

WVF886RW Auto-Lift Dual Fryer

- Twin 15 lb. deep-drawn fry pots offer the flexibility of frying different products simultaneously.
- Two full-size, rear hanging, interchangeable fry baskets are provided.
- Features include two automatic basket-lifting mechanisms, each controlled by a push-button automatic reset timer.



PRODUCTS ON THIS PAGE ARE

**MADE IN THE
U.S.A.**

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Drawer Warmer Base - All units ship with NEMA 15-60P, 60Hz Only				
WV2HGRW3	22875	Griddle/French plate Cooktop 208/240V, 1Ø or 3Ø, 8.7KW	42-3/8 x 35-3/8 x 79-1/8	775	82	\$37,000.00
WV2HSGRW-208*	22916	Griddle/Spiral Cooktop 208V, 3Ø, 9.6KW	42-3/8 x 35-3/8 x 79-1/8	770	82	\$34,500.00
WV2HSGRW-240*	22923	240V, 3Ø, 12.0KW				\$34,500.00
WVFGRW-208*	22864	Griddle/Fryer (5.75KW) 208V, 1Ø or 3Ø, 11.5KW	42-3/8 x 35-3/8 x 79-1/8	738	82	\$37,800.00
WVFGRW-240*	22919	240V, 3Ø, 12.6KW				\$37,800.00
WVG136RW*	22601	Griddle 208/240V, 1Ø or 3Ø, 7.3/9.5KW **Optional chrome-plated griddle surface **Optional grooved surface first 6", must specify location **Optional grooved surface each additional 6" incremental widths	42-3/8 x 35-3/8 x 77-3/16	738	77	\$35,400.00 Add \$1,160.00 Add \$695.00 Add \$315.00
WVF886RW2083	22599	Auto-Lift Dual Fryer (11.5KW) 208V, 3Ø, 12.0KW	42-3/8 x 35-3/8 x 77-3/16	696	77	\$34,900.00
WVF886RW2403*	22600	240V, 1Ø or 3Ø, 12.0KW				\$34,900.00
WV4HFRW	22768	French plate Cooktop 208/240V, 1Ø or 3Ø, 7.0/9.1KW	42-3/8 x 35-3/8 x 77-1/4	655	77	\$34,000.00
WV4HSRW	22766	Spiral Cooktop 208/240V, 3Ø, 8.7/11.5KW	42-3/8 x 35-3/8 x 77-1/4	650	77	\$33,800.00

***Select models are available in 1Ø upon request - consult factory for details**

Grooving is not available with chrome-plated surface.

**** Built to Buyer's specification. May not be returned. Voltage needs to be specified at time of order.**

VENTLESS MODELS ARE NON-RETURNABLE

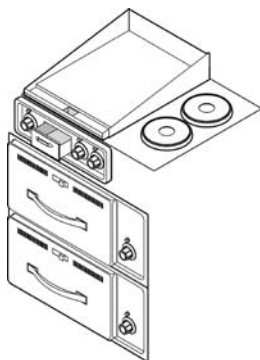
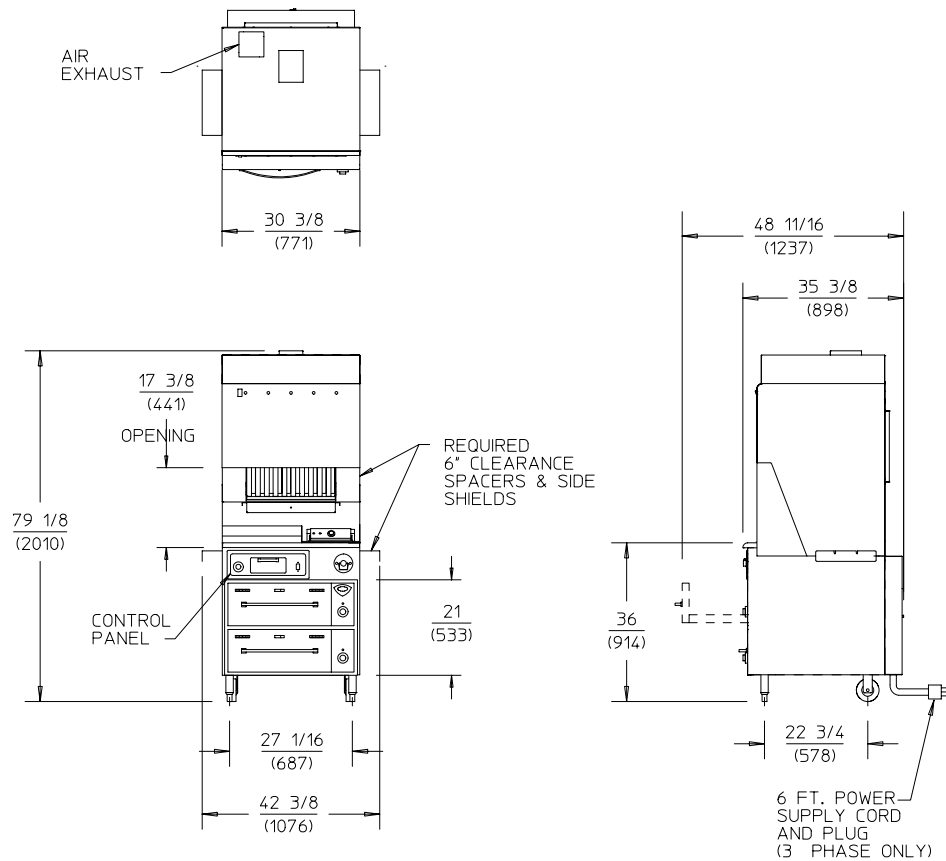
See page 15 for replacement filters & accessories



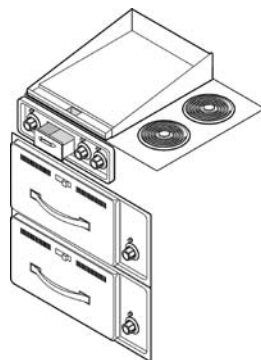
VCS 2000 Series Drawer Warmer Base



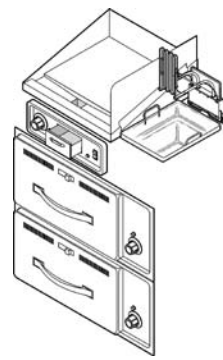
WVGI36RW



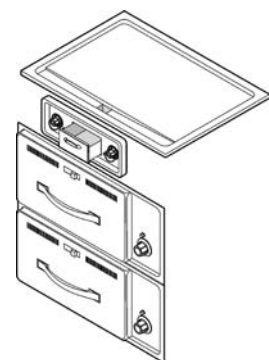
WV2HGRW



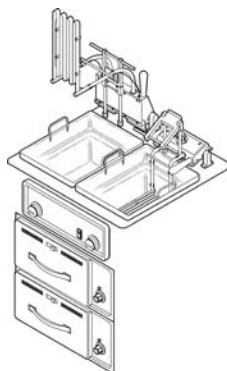
WV2HSGRW



WVFGRW



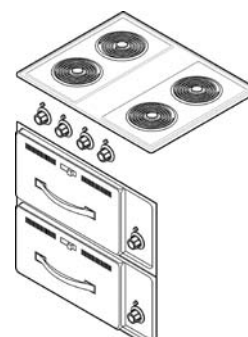
WVGI36RW



WVFG886RW



WV4HFRW



WV4HSRW

**VENTLESS MODELS ARE
NON-RETURNABLE**

Accessories Page 15



VCS 2000 Series Double Door Cabinet Base

COOKTOPS

- Models WV2HG and WV4HF have solid cast iron 9" French plate elements that are independently regulated by an infinite control with a positive-off position.
- Models WV2HSG and WV4HS have 8" Spiral elements that are independently regulated by an infinite control with a positive-off position.

GRIDDLE

- Griddle features include a full-width front grease trough, an extra-large removable front grease drawer and stainless steel splash guard.
- Enclosed tubular elements that provide even heat distribution.
- Griddle is regulated by two positive-off thermostats, each adjustable from 200°F to 400°F.

WVG136

- Griddle surface (22 1/2"W x 18 5/16"D).
- Chrome plated or grooved surface options are available by special order.

WV2HG and WV2HSG

- Griddle surface (18 5/16"W x 18 1/4"D).

FRYERS

- Efficient heating elements are flat, heavy-duty stainless steel, low watt density for extended oil life.
- The positive-off thermostats control the element allowing for adjustable and more consistent temperatures.
- Fry pot(s) has a manual reset safety thermostat that will shut off the heating element if an over-temperature condition is reached.

WVFG

- Two half-size, rear hanging, interchangeable fry baskets are provided.

WVF886 Auto-Lift Dual Fryer

- Twin 15 lb. deep-drawn fry pots offer the flexibility of frying different products simultaneously.
- Two full-size, rear hanging, interchangeable fry baskets are provided.
- Features include two automatic basket-lifting mechanisms, each controlled by a push-button automatic reset timer.



PRODUCTS ON THIS PAGE ARE
**MADE IN THE
U.S.A.**

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Double Door Cabinet Base - All units ship with NEMA 15-60P, 60Hz Only				
WV2HG-2083* WV2HG-2403*	22874 22920	Griddle/French plate Cooktop 208V, 1Ø or 3Ø, 8.0KW 240V, 1Ø or 3Ø, 9.9KW	42-3/8 x 35-3/8 x 79-1/8	657	82	\$31,000.00 \$31,000.00
WV2HSG-208 WV2HSG-240	22915 22922	Griddle/Spiral Cooktop 208V, 3Ø, 8.9KW 240V, 3Ø, 11.1KW	42-3/8 x 35-3/8 x 79-1/8	650	82	\$33,000.00 \$33,000.00
WVFG-2083* WVFG-240*	22863 22918	Griddle/Fryer (5.75KW) 208V, 1Ø or 3Ø, 10.8KW 240V, 1Ø or 3Ø (1Ø), 11.7KW	42-3/8 x 35-3/8 x 79-1/8	656	82	\$33,000.00 \$33,000.00
WVG1363* WVG136-400	22587 22703	Griddle 208/240V, 1Ø or 3Ø, 7.3/9.5KW 380-415V, 3NAC, 3Ø, 11000W Optional Chrome-Plated Griddle Surface	42-3/8 x 35-3/8 x 77-3/16	664	77	\$30,500.00 \$31,000.00 Add \$1,160.00
WVF886-208* WVF886-240* WVF886-400	22586 22598 22702	Auto-Lift Dual Fryer, Mechanical timer 208V, 3Ø 12.0KW 240V, 1Ø or 3Ø, 12.0KW 380-415V, 3NAC, 3Ø, 12000W	42-3/8 x 35-3/8 x 77-3/16	606	77	\$30,400.00 \$30,400.00 \$31,100.00
WV4HF	22767	French plate Cooktop 208/240V, 1Ø or 3Ø, 6.2/8.4KW	42-3/8 x 35-3/8 x 77-1/4	565	77	\$29,900.00
WV4HS	22765	Spiral Cooktop 208/240V, 1Ø or 3Ø, 8.1/10.8KW	42-3/8 x 35-3/8 x 77-1/4	556	77	\$29,500.00
		**Optional grooved Surface First 6", must specify location **Optional grooved Surface Each additional 6" incremental widths				Add \$695.00 Add \$315.00

***Select models are available in 1Ø upon request - consult factory for details**

Grooving is not available with chrome-plated surface.

**** Built to Buyer's specification. May not be returned. Voltage needs to be specified at time of order.**

VENTLESS MODELS ARE NON-RETURNABLE

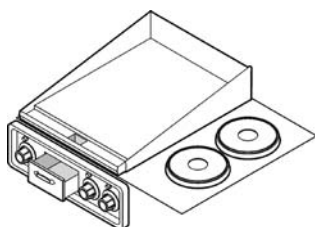
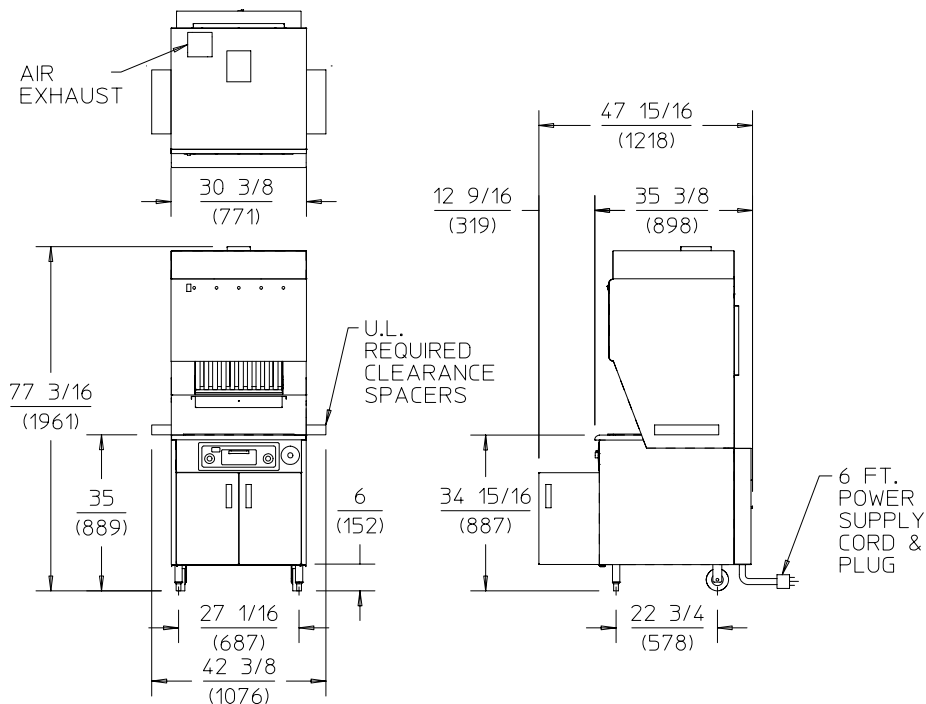
See page 15 for replacement filters & accessories



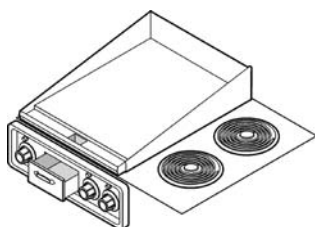
VCS 2000 Series Double Door Cabinet Base



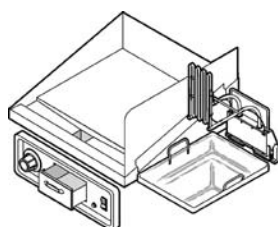
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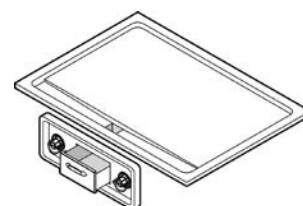
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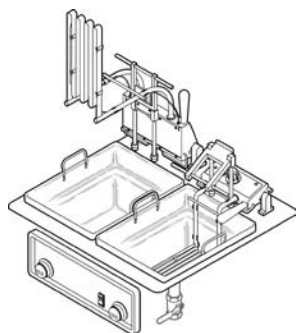
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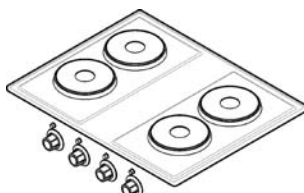
WVFG



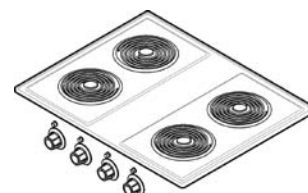
WVG136



WV2HSG



WV2HF



WV2HS

VENTLESS MODELS ARE NON-RETURNABLE

Accessories Page 15

High Capacity Ventless Open Auto-lift Fryers



PRODUCTS ON THIS PAGE ARE
**MADE IN THE
U.S.A.**

Features All Models

- Automatic Oil Temperature Control ensures precise temperatures to provide consistent high quality products while minimizing energy consumption.
- Flat bar element located below the basket is heavy duty stainless steel with a low watt density for longer oil life.
- Repeat cycle timer activates using one push button operation.
- Automatic basket lift cradle raises basket above oil at end of timed cook cycle, maximizing handling safety.

WVAE30F

- Oil filter system is easy to operate and when combined with Flavor Saver Filter Powder will substantially increase oil life.
- Cover opens and closes automatically with the basket.
- Round frypot is constructed of spun stainless steel with a 30 lb. oil capacity.
- Nickel-plated perforated steel basket has a detachable handle for lowering and removing basket from frypot.

WVAE55F/FS

- Paperless filtration system reduces labor and cleans oil more efficiently, and when combined with Flavor Saver Filter Powder will substantially increase oil life.
- Frypot is constructed of stainless steel and robotically welded for durability.
- The solid state control on the WVAE55FS incorporates a seven key programmable time and temperature menu.

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Open Auto-Lift Fryer, Electric				
WVAE30F-208	22458	(30 lb.) Mechanical timer, oil filter 208V, 3Ø, 9.0KW	15-13/16 x 43-11/16 x 76-1/2	502	60	\$29,800.00
WVAE30F-240	22459	240V, 3Ø, 9.0KW				\$29,800.00
WVAE30FEU	22524	Open Auto-Lift Fryer with Filter 380-415V, 3Ø, 9600W				\$32,500.00
WVAE55F-208	22556	(55 lb.) Mechanical timer, oil filter 208V, 3Ø, 17.0KW	15-13/16 x 43-11/16 x 76-3/8	556	60	\$32,500.00
WVAE55F-240	22557	240V, 3Ø, 17.0KW				\$32,500.00
WVAE55FS208*	22462	(55 lb.) Solid State control, oil filter 208V, 1Ø or 3Ø, 17.0KW	15-13/16 x 43-11/16 x 76-3/8	525	60	\$33,500.00
WVAE55FS240*	22463	240V, 1Ø or 3Ø, 17.0KW				\$33,500.00

***Select models are available in 1Ø upon request - consult factory for details**

Export models cannot be returned

VENTLESS MODELS ARE NON-RETURNABLE

Accessories

Part Number	Description	Ship Weight	Price
Ventless Fryers			
22410	Flavor Saver oil filter powder, 45 packs	16	\$135.00
22692	Rear leg kit, 2 rear legs to be used when remote fire pull station is field installed on WVPE & WVAE models	4	\$215.00
22913	Full-size basket (WVAE55F/FS)	-	\$835.00
22796	Half-size basket (WVAE55F/FS)	6	\$350.00
21647	Heating element cleaning brush	-	\$100.00
22516	Frypot cleaning brush	-	\$50.00
22515	Chicken stirring paddle	2	\$80.00
22402	High-Efficiency HEPA Filter	8	\$425.00
22403	Charcoal Filter	2	\$225.00

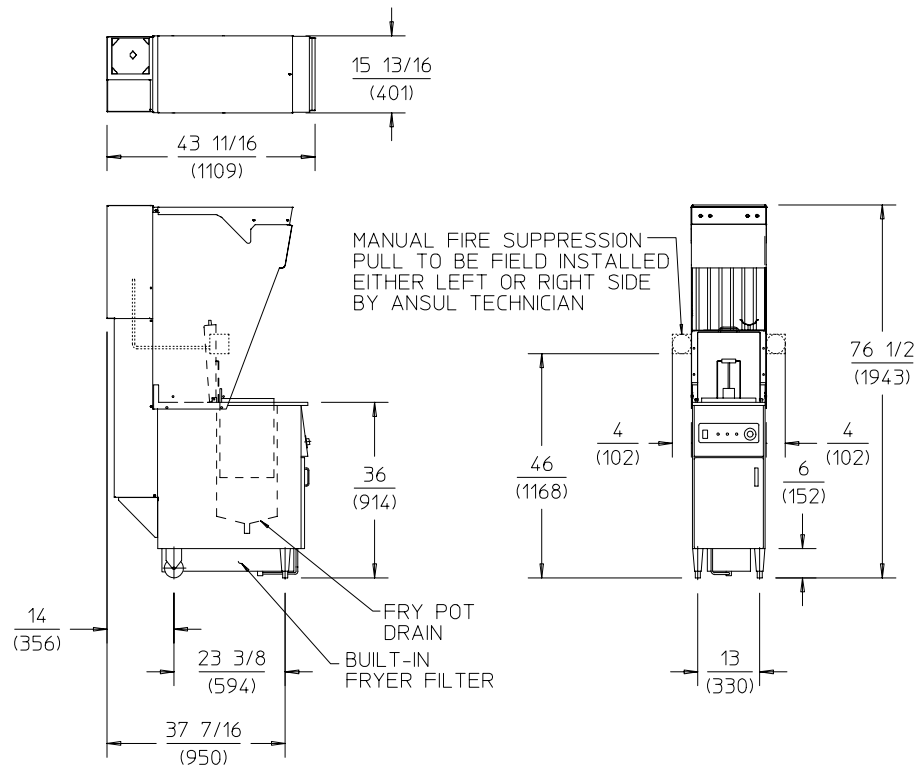
See page 15 for replacement filters & accessories



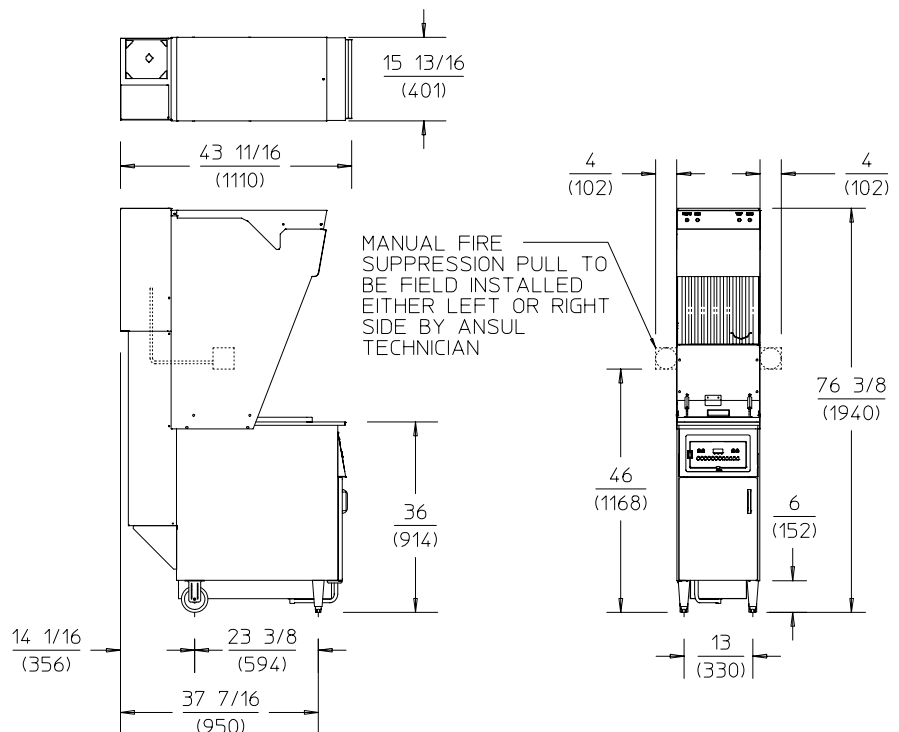
High Capacity Ventless Open Auto-lift Fryers



WVAE30F



WVAE55F/FS



VENTLESS MODELS ARE NON-RETURNABLE



VENTLESS HOOD SYSTEM FEATURES

DESCRIPTION

Wells Universal hoods are Certified Type-1 compliant, UL710B approved recirculation hood systems and feature completely self-contained air filtration and fire-suppression systems. They do not require venting outside making it possible to cook in non-traditional locations or when traditional Type-1 hoods and duct-work are impractical, restricted or too expensive. Operators can mix and match various electric cooking equipment under the hood such as fryers, ovens, griddles, steamers and more - providing greater flexibility and through-put.

SPECIFICATIONS

Fire Protection – Completely self contained ANSUL® R-102 system includes ANSUL® tank, nitrogen cartridge, ANSUL® saponifier, piping, heat sensors, ANSUL® drops, nozzles, and movable manual pull station. Manual pull can be relocated to the egress position or an additional station can be added by an authorized ANSUL® representative. Front access for easy fire system maintenance. Fire protection system meets NFPA 96 Chapter 13. Fire protection system must be charged and certified by ANSUL® Authorized distributor after installation and before first use (operator's responsibility).

Filtration – Completely self-contained filtration process reduces emissions below that allowed in NFPA 96 and ANSI UL710B using the EPA 202 test method and includes stainless steel grease baffle filter with grease cup, fiberglass pre-filters, HEPA (High-Efficiency Particulate Air) filter/ carbon-charcoal filter pack. All filters are easily removable with out tools. Air flow sensors continually monitor air flow optimizing performance and grease removal while an interlock system will not allow cooking appliances to function if filters are missing, clogged or in the event of a fire.



Ventless Replacement Filters

Part Number	Description	Ship Weight	Price
Universal Ventless Systems			
WVU-24 (WVU-1)	Requires one HEPA Charcoal filter pack only		
WVU0107	HEPA Charcoal filter pack		985.00
WVU-48	Requires two Pre filters and one HEPA Charcoal Filter Pack		
22618	Pre-Filter		\$110.00
23312	HEPA Charcoal Filter pack		\$1,020.00
WVU-96	Requires four Pre filters and two HEPA Charcoal Filter Pack		
22618	Pre-Filter		\$110.00
23312	HEPA Charcoal Filter pack		\$1,020.00
VCS Systems			
All Models	Requires one Pre-Filter and one HEPA Charcoal Filter Pack		
22618	Pre-Filter	3	\$110.00
22619	HEPA Charcoal Filter Pack	11	\$730.00
Canopy Style Hoods			
All Models	Requires one Pre-Filter and one HEPA Charcoal Filter Pack		
Z16882	Pre-Filter	-	\$110.00
WL0378	HEPA Charcoal Filter Pack	-	\$600.00
Ventless Fryer Systems			
All Models	Requires one HEPA and one Charcoal Filter		
22402	HEPA Filter	5	\$425.00
22403	Charcoal filter	6	\$225.00

Accessories

Part Number	Description	Ship Weight	Price
VCS2000 Combination Ventless Cooking Systems			
22649	Rear Leg Kit, 2 rear legs to be used when a remote fire pull station is field installed on all VCS-2000 Models	5	\$235.00
22650	Caster Kit, 2 swivel casters with brakes to replace front legs where remote fire pull station is not required	6	\$280.00
21376	Oven Rack for WVOC models	4	\$74.50
WVU-LK	Set of 4 each adjustable 10" to 12" legs with flanged feet for WVU-48 and WVU-96	12	\$254.00

Floor Fryers - High Production



PRODUCTS ON THIS PAGE ARE
**MADE IN THE
U.S.A.**

Features All Models

- Sleek compact design takes up less space than a standard fryer and uses up to 25% less oil.
- Automatic Oil Temperature Control ensures precise temperatures to provide consistent high quality products while minimizing energy consumption.
- Flat bar element located below the basket is heavy duty stainless steel with a low watt density for longer oil life.
- Repeat cycle timer activates using one push button operation.
- Automatic basket lift cradle raises basket above oil at end of timed cook cycle, maximizing handling safety.

WFAE30F

- Oil filter system is easy to operate, and when combined with Flavor Saver Filter Powder will substantially increase oil life.
- Cover opens and closes automatically with the basket.
- Round frypot is constructed of spun stainless steel with a 30 lb. oil capacity.
- Nickel-plated perforated steel basket has a detachable handle for lowering and removing basket from frypot.

WFAE55F/FS

- Paperless filtration system reduces labor and cleans oil more efficiently and when combined with Flavor Saver Filter Powder will substantially increase oil life.
- Frypot is constructed of stainless steel and robotically welded for durability.
- The solid state control on the WFAE55FS incorporates a seven key programmable time and temperature menu.



WFAE30F

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Open Auto-Lift Fryer, Electric, Single Basket				
WFAE-30F-208*	22456	(30 lb.) Mechanical timer, oil filter 208V, 3Ø (1Ø), 9.0KW	15-3/4 x 33-1/4 x 40	217	27	\$16,000.00
WFAE-30F-240*	22457	240V, 3Ø (1Ø), 9.0KW				\$16,000.00
WFAE55F-208	22532	(55 lb.) Mechanical timer, oil filter 208V, 3Ø, 17.0KW	15-11/16 x 37-5/16 x 45-11/16	263	35	\$19,000.00
WFAE55F-240	22533	240V, 3Ø, 17.0KW				\$19,000.00
WFAE55FS-208	22460	(55 lb.) Solid State control, oil filter 208V, 3Ø, 17.0KW	15-11/16 x 37-5/16 x 45-11/16	249	35	\$20,000.00
WFAE55FS-240	22461	240V, 3Ø, 17.0KW				\$20,000.00
WFAE55FS	22559	Open Auto-Lift Fryer, Single Basket with Filter 380-415V, 3Ø, 17100W				\$21,000.00

***Select models are field convertible from 3Ø to 1Ø**

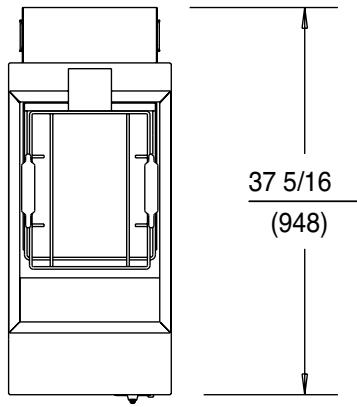
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Accessories

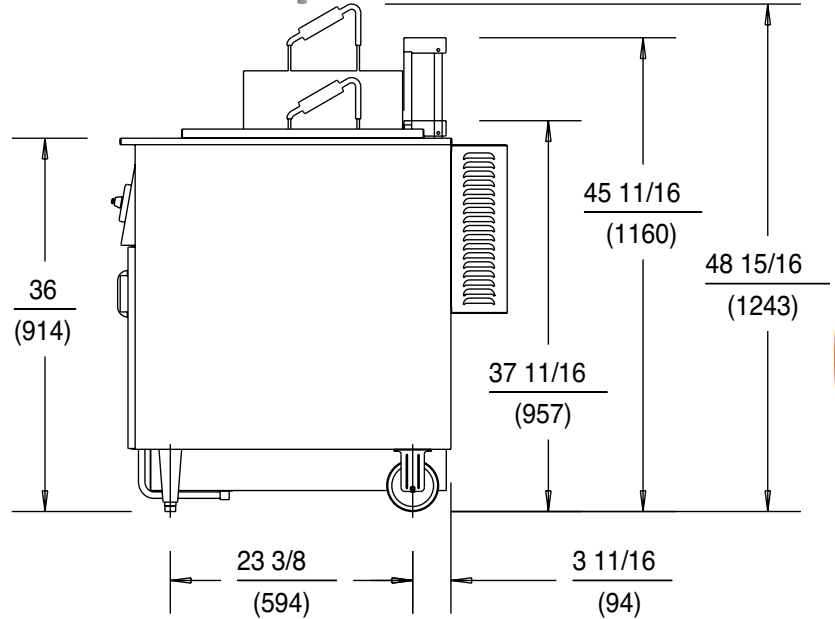
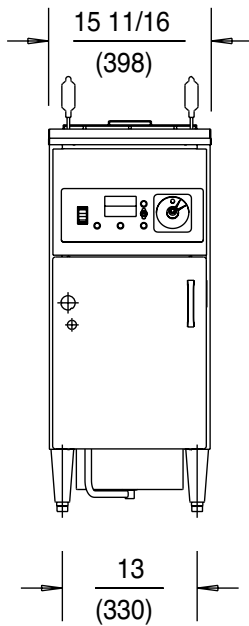
Part Number	Description	Ship Weight	Price
22410	Flavor saver oil filter powder, 45 packs	16	\$135.00
22913	Full-size basket (WFAE55F/FS)	12	\$835.00
22796	Half-size basket (WFAE55F/FS)	6	\$350.00
21647	Heating element cleaning brush	-	\$100.00
22516	Frypot cleaning brush	-	\$50.00
22515	Chicken stirring paddle	2	\$80.00
22685	Round basket (WFAE30F)	-	\$535.00



Floor Fryers - High Production



WFAE55F/FS



Cooking
Products

Oil Disposal Caddy

Features

- Can be used with all floor and countertop fryers.
- Stainless steel oil container will withstand years of heavy-duty use.
- 100 pound oil capacity will accommodate the needs of most fryers.
- You can move 50 pounds of oil in under 3 minutes.
- Four locking swivel casters provide maximum mobility in any direction.
- Rotating pump assembly allows easy positioning.
- Oil hose insertion holes located in top cover for easy access.
- Ideal pump handle height for easy turning.
- Removable pump and hose assembly permits under-counter storage.
- High volume, easy to turn pump handle saves time.
- Dependable, easy-to-use cast iron valve type bidirectional pump.



WAOC1

Model Number	Part Number	Description	Ship Weight	Price
Mobile Oil Disposal Floor Caddy				
WAOC1	22470	With manual pump	78	\$2,725.00

Countertop Fryers - Single Pot



Features

- Swing-up element, located below the baskets, is heavy duty stainless steel and easy to clean.
- Element control housing has a spring-loaded support rod to secure elements when in a raised position.
- Deep-drawn, removable frypot is made of stainless steel.
- A manual reset safety thermostat shuts off the heating element power should an over-temperature condition occur. A red signal light indicates the over-temperature condition.
- Temperature Control System (TCS) includes positive-off precision thermostat to ensure quick recovery.
- Two half-size (F14, F49, F55 and F1725) One full-size (F58) rear hanging, interchangeable fry basket(s) are included with every fryer.
- The F58 has an adjustable one to fifteen minute push-button timer that automatically lift the fry basket from the oil.




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LLF14



F55

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
 Single Pot Fryer						
LLF14-120 LLF14	21498 21499	(14 lb.) Two half-size baskets, Cord set 120V, 1Ø, 1.8kW, TCS, NEMA 5-15P 208/240V, 1Ø, 3.4/4.5KW, TCS, NEMA 6-30P	11 x 21-7/8 x 13-1/8	34	4.95	\$1,140.00 \$1,140.00
F49-208 F49	21148 21149	(15 lb.) Two half-size baskets, Cord set 208V, 1Ø, 4.6kW, TCS, NEMA 6-30P 208/240V, 1Ø, 3.4/4.6KW, TCS, NEMA 6-30P	14-3/4 x 23-9/16 x 16-3/8	38	4.68	\$1,670.00 \$1,670.00
F55-208 F55-240	21152 21153	(15 lb.) Two half-size baskets 208V, 1Ø, 5.75kW, TCS 240V, 1Ø, 5.75kW, TCS CSA model available: 5.75kW, 60Hz, 208V or 240V, 1Ø	14-3/4 x 23-9/16 x 16-3/8	40	4.68	\$2,075.00 \$2,075.00
F58-208 F58-240 F58-400	21160 21161 21524	(15 lb.) Auto-Lift, One full-size basket 208V, 1Ø, 5.75kW, 60 Hz, TCS 240V, 1Ø, 5.75kW, 60 Hz, TCS 380-415V, 3Ø, 5800W CSA models available: 1Ø, 9.2Kw, 60Hz, 208V or 240V CSA 3Ø, 208V - 38.3kW, 240V - 33.2kW	14-3/4 x 23-1/2 x 16-3/8	48	4.68	\$3,160.00 \$3,160.00 \$3,560.00
F1725-208 F1725-240	20832 20833	(40 lb.) Two half-size baskets 208V, 3Ø, 17.25KW, TCS 240V, 3Ø, 17.25KW, TCS	15 x 29-1/2 x 18	79	7.29	\$4,750.00 \$4,750.00

Export models cannot be returned

Accessories

Part Number	Description	Ship Weight	Price
21506	Basket, half-size (2 per fry pot) (LLF14)	2	\$80.00
22728	Cord set, 30 AMP, 1Ø, NEMA 6-30P (F55)	1	\$435.00
20820	Basket, half-size (2 per fry pot) (F1725)	2	\$82.00
20519	Fry Pot, replacement (F1725)	9	\$900.00
20161	Basket, half-size (2 per fry pot) (F49/55/58)	2	\$70.00
20162	Basket, full-size (1 per fry pot) (F49/55/58)	2	\$80.00
20690	Crumb cradle (1 per fry pot) (F49/55/58)	1	\$126.00
20169	Fry pot, 15 lb. capacity (F49/55/58)	7	\$160.00
21010	Fry pot cover (F49/55/58)	3	\$142.00
20563	Legs, set of four, 4" adjustable (F49/55/58)	5	\$100.00



Built-In Fryers - Single Pot

Features

- Swing-up element, located below the baskets, allows for easy removal of the fry pot for cleaning.
- The element is heavy-duty stainless steel with a low watt density for longer oil life.
- Element control housing has a spring-loaded support rod to secure elements when in a raised position.
- A positive-off thermostat controls the element allowing for adjustable and more consistent temperatures. A signal light indicates when the heating element is energized.
- Deep-drawn, removable frypot is made of stainless steel, and can hold up to fifteen pounds of oil.
- A manual reset safety thermostat shuts off the heating element power should an over-temperature condition occur. A red signal light indicates the over-temperature condition.
- A terminal block is provided for connection to the main power supply.
- Two half-size (F556) one full-size (F586) rear hanging, interchangeable fry basket(s) are included with every fryer.
- The F586 has an adjustable one to fifteen minute push-button timer that automatically lift the fry basket from the oil.
- Wellslok™ allows for quick and easy installation in stainless steel countertops.




F556



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F586

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Single Pot Fryer				
F556-208	21156	(15 lb.) Two half-size baskets 208V, 1Ø, 5.75KW, TCS	14-3/4 x 23-1/2	36	4.51	\$2,175.00
F556-240	21157	240V, 1Ø, 5.75KW, TCS				\$2,175.00
F586-208	21162	(15 lb.) Auto-Lift, One full-size basket 208V, 1Ø, 5.75KW, 60 Hz, TCS	14-3/4 x 23-1/2	45	4.51	\$3,305.00
F586-240	21163	240V, 1Ø, 5.75KW, 60 Hz, TCS				\$3,305.00

Accessories

Part Number	Description	Ship Weight	Price
20161	Basket, half-size (2 per fry pot)	2	\$70.00
20162	Basket, full-size (1 per fry pot)	2	\$80.00
20690	Crumb cradle (1 per fry pot)	1	\$126.00
20169	Fry pot, 15 lb. capacity	7	\$160.00

Countertop Fryers - Dual Pot



Features

- Two full-size, rear hanging, interchangeable fry baskets are included with every fryer.
- Swing-up element, located below the baskets, is heavy duty stainless steel and easy to clean.
- Element control housing has a spring-loaded support rod to secure elements when in a raised position.
- Deep-drawn, removable frypot is made of stainless steel.
- A manual reset safety thermostat shuts off the heating element power should an over-temperature condition occurs. A red signal light indicates the over-temperature condition.
- Temperature Control System (TCS) includes positive-off precision thermostat to ensure quick recovery.



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F67



F68

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Dual Pot Fryer				
F67-208*	21166	(30 lb.) Two full-size baskets 208V, 3Ø (1Ø), 9.2KW, TCS	24-13/16 x 23-9/16 x 16-3/8	68	8.85	\$2,950.00
F67*	21167	208/240V, 3Ø (1Ø), 6.9/9.2KW, TCS				\$2,950.00
F68*	21171	(30 lb.) Auto-Lift, Two full-size baskets 208/240V, 3Ø (1Ø), 6.9/9.2KW, 60 Hz, TCS	24-13/16 x 23-9/16 x 16-3/8	83	8.85	\$5,500.00
F85-208	23236	(30 lb.) Two full-size baskets 208V, 3Ø, 11.5KW, TCS	24-13/16 x 23-9/16 x 16-3/8	77	8.27	\$4,100.00
F85-240*	23237	240V, 3Ø (1Ø), 11.5KW, TCS				\$4,100.00
F85-480*	23238	480V, 3Ø (1Ø), 11.5KW, TCS				\$5,900.00
F85-400	21530	380-415V, 3Ø, 11100W				\$4,500.00
F88-208	23239	(30 lb.) Auto-Lift, Two full-size basket 208V, 3Ø, 11.5KW, 60 Hz, TCS	24-13/16 x 23-9/16 x 16-3/8	89	8.85	\$6,300.00
F88-240*	23240	240V, 3Ø (1Ø), 11.5KW, 60 Hz, TCS				\$6,300.00

***Select models are field convertible from 3Ø to 1Ø**
Export models cannot be returned

Accessories

Part Number	Description	Ship Weight	Price
20161	Basket, half-size (each) (two per fry pot)	2	\$70.00
20162	Basket, full-size (one per fry pot)	2	\$80.00
20690	Crumb cradle (one per fry pot)	1	\$126.00
20169	Fry pot, 15 lb. capacity	7	\$160.00
20563	Legs, set of four, 4" adjustable	5	\$100.00



Built-In Fryers - Dual Pot

Features

- Full half-size, rear hanging, interchangeable fry baskets are included with every fryer.
- Swing-up element, located below the baskets, allows for easy removal of the fry pot for cleaning.
- The element is heavy-duty stainless steel with a low watt density for longer oil life.
- Element control housing has a spring-loaded support rod to secure elements when in a raised position.
- A positive-off thermostat controls the element allowing for adjustable and more consistent temperatures. A signal light indicates when the heating element is energized.
- Deep-drawn, removable frypot is made of stainless, and can hold up to fifteen pounds of oil.
- A manual reset safety thermostat shuts off the heating element power should an over-temperature condition occur. A red signal light indicates the over-temperature condition.
- A terminal block is provided for connection to the main power supply.
- Wellslok™ allows for quick and easy installation in stainless steel countertops.
- The F686 and F886 has an adjustable one to fifteen minute push-button timer that will automatically lift the fry basket from the oil.




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MADE IN THE U.S.A.



F686



F676

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Dual Pot Fryer				
F676-208**	21168	(30 lb.) Two full-size baskets 208V, 3Ø (1Ø), 9.2KW	24-13/16 x 23-9/16	67	8.27	\$3,400.00
F676**	21169	208/240V, 3Ø (1Ø), 6.9/9.2KW				\$3,400.00
F686**	21173	(30 lb.) Auto-Lift, Two full-size baskets 208/240V, 3Ø (1Ø), 6.9/9.2KW, 60 Hz	24-13/16 x 23-9/16	82	8.85	\$5,850.00
F856-208	23241	(30 lb.) Two full-size baskets 208V, 3Ø, 11.5KW	24-13/16 x 23-9/16	77	8.85	\$4,280.00
F856-240**	23242	240V, 3Ø (1Ø), 11.5KW				\$4,280.00
F856-480**	23243*	480V, 3Ø (1Ø), 11.5KW				\$6,120.00
F886-208	23244	(30 lb.) Auto-Lift, Two full-size basket 208V, 3Ø, 11.5KW, 60 Hz	24-13/16 x 23-9/16	89	8.85	\$6,125.00
F886-240**	23245	240V, 3Ø (1Ø), 11.5KW, 60 Hz				\$6,125.00

* **Built to buyer's specification. May not be returned.**

**Select models are field convertible from 3Ø to 1Ø

Accessories

Part Number	Description	Ship Weight	Price
20161	Basket, half-size (each) (2 per fry pot)	2	\$70.00
20162	Basket, full-size (1 per fry pot)	2	\$80.00
20690	Crumb cradle (1 per fry pot)	1	\$126.00
20169	Fry pot, 15 lb. capacity	7	\$160.00

Countertop - Char Broilers



Features

- Self-cleaning element(s) is positioned between the broiler grate ribs to protect against direct food contact and spatula abrasion. The element(s) also provides dual heating action, using both conductive and radiant heat. (B40 and B50 have two elements)
- Temperature is regulated by an infinite control(s) that has a positive-off position and a signal light(s) to indicate a power-on condition. (B40 and B50 have two controls and two signal lights)
- Element Frame has a spring-loaded support rod to secure element when in the raise position.
- The lift-out, drawn drip pan has handles and the removable cast iron grate allow for fast and easy cleaning.
- The control(s) is mounted with a protective guard ring to help prevent accidental temperature changes.
- Each unit is provided with a grate scraper/brush and 4" adjustable metal legs.



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B44



B50

Model Number	Part Number	Description	Number of Controls	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
<div> Char Broilers </div>							
B40-208**	20002	Cooking Surface 21 1/2"W x 14 1/2"D 208V, 3Ø (1Ø), 5.5KW	2	24-3/4 x 23-1/2 x 15-3/8	80	7.81	\$4,180.00
B40-240**	20001*	240V, 3Ø (1Ø), 5.5KW					\$4,180.00
B40-400	21520	380-415V, 3Ø, 5400W					\$4,340.00
B44-208**	20007	Cooking Surface 16"W x 20"D 208V, 3Ø (1Ø), 5.5KW	1	19-7/16 x 29-9/16 x 15-3/8	85	8.02	\$4,035.00
B44-240**	20005*	240V, 3Ø (1Ø), 5.5KW					\$4,035.00
B44-400	21603	380-415V, 3Ø, 5400W					\$4,320.00
B50-208**	20011	Cooking Surface 32"W x 20"D 208V, 3Ø (1Ø), 11.0KW	2	36-1/2 x 29-1/2 x 15-3/8	159	14.46	\$7,190.00
B50-240**	20010*	240V, 3Ø (1Ø), 11.0KW					\$7,190.00
B50-400	21824	380-415V, 3Ø, 10800W					\$7,650.00

* Built to Buyer's specification. May not be returned.

Export models cannot be returned

****Select models are field convertible from 3Ø to 1Ø**

Accessories

Part Number	Description	Ship Weight	Price
21708	Wire Broiler Brush	3	\$16.00
20141	Cord set, 30 AMP, 1Ø, NEMA 6-30P (B40 and B44)	1	\$48.00
20202	Grease Pan, replacement (B40)	5	\$265.00
20174	Grease Pan, replacement (B44 and B50)	4	\$265.00
21707	Broiler Grate (B40)	20	\$255.00
21706	Broiler Grate (B44 and B50)	25	\$300.00
20563	Legs, set of four, 4" adjustable	25	\$100.00



Built-In - Char Broilers

Features

- Self-cleaning element(s) is positioned between the broiler grate ribs to protect against direct food contact and spatula abrasion. The element(s) also provides dual heating action, using both conductive and radiant heat. (B406 and B506 have two elements)
- Temperature is regulated by an infinite control(s) that has a positive-off position and a signal light(s) to indicate a power-on condition. (B406 and B506 have two controls and two signal lights)
- Element Frame has a spring-loaded support rod to secure element when in the raise position.
- The lift-out, drawn drip pan has handles and the removable cast iron grate allow for fast and easy cleaning.
- The control(s) is mounted with a protective guard ring to help prevent accidental temperature changes.
- Each unit is provided with a grate scraper/brush.
- Wellslok™ allows for quick and easy installation in stainless steel countertops



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B406



B446

Cooking
Products

Model Number	Part Number	Description	Number of Controls	Size W x D (in)	Ship Weight	Cubic Feet	Price
 Char Broilers							
CE	B406-208	20004	2	24-3/4 x 23-1/2	68	8.55	\$4,180.00
	B406-240	20003*					\$4,180.00
	B406-400						\$4,370.00
CE	B446-208	20009	1	19-7/16 x 29-9/16	80	8.02	\$4,150.00
	B446-240	20008*					\$4,150.00
	B446-400						\$4,300.00
CE	B506-208	20013	2	36-1/2 x 29-1/2	142	14.46	\$7,290.00
	B506-240	20012*					\$7,290.00
	B506-400						\$7,750.00

* Built to Buyer's specification. May not be returned.

Accessories

Part Number	Description	Ship Weight	Price
21708	Wire Broiler Brush	3	\$16.00
20202	Grease Pan, replacement (B406)	5	\$265.00
20174	Grease Pan, replacement (B446 and B506)	4	\$265.00
21707	Broiler Grate (B406)	20	\$255.00
21706	Broiler Grate (B446 and B506)	25	\$300.00

Countertop - Hotplates



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Features

- Control knobs are front-mounted with a protective guard ring to help prevent accidental temperature changes.

Ceramic

- Heats five times faster than any conventional hot plate, reducing cooking time and saving energy.
- Smooth, flat surface works with any pot or skillet and is easy to clean.
- Completely sealed, non-porous surface resists thermal shock.
- Long life, fast glowing, radiant element technology provides even heating of cooking surface.

Spiral

- Elements are self-cleaning.
- Infinite control switch with positive-off position.
- Drip trays are removable for easy cleaning.

French

- The larger surface area allows for even heat distribution that is ideal for heating large stock pots.



Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
Ceramic Hotplates						
HC100	22328	Single 7" element, 1" legs 120V, 1Ø, 1.4KW, NEMA 5-15P	12-5/8 x 12-5/8 x 6-3/4	14	1.63	\$900.00
HC125	22305	Single 9" element, 1" legs 208/240V, 1Ø, 1.9/2.5KW, NEMA 6-15P	14-3/4 x 14 x 6-3/4	15	3.00	\$1,025.00
HC125	22418	220-240V, 1Ø, 2500W				\$1,025.00
HC225	22307	Dual 9" elements, 1" legs 208/240V, 1Ø, 3.8/5.0KW, NEMA 6-30P	14-3/4 x 24-5/8 x 6-3/4	29	4.15	\$1,595.00
HC225	22419	220-240V, 1Ø, 5000W				\$1,650.00
Spiral Hotplates						
H33	20192	Single 6" element, 4" legs 120V, 1Ø, 1.5KW, NEMA 5-15P	12-5/8 x 12-5/8 x 10	12	1.62	\$560.00
H115	20436	Dual 6" elements, 1" legs 120V, 1Ø, 1.65KW, NEMA 5-15P	14-3/4 x 23-9/16 x 7	21	3.35	\$855.00
H63*	20093	Dual 8" elements, 4" legs 208/240V, 1Ø (3Ø), 3.9/5.2KW, No cord set **CSA model available: 208V or 240V, 60Hz 1Ø or 3Ø	14-3/4 x 23-1/2 x 12-3/8	28	4.51	\$1,040.00
H63CD*	21622	208/240V, 1Ø (3Ø), 3.9/5.2KW, NEMA 6-30P				\$1,150.00
French Hotplates						
H70*	20523	Dual 9" elements, 4" legs 208/240V, 1Ø (3Ø), 3.0/4.0KW, No cord set	14-3/4 x 23-1/2 x 12-3/8	35	4.36	\$1,175.00
H70	22384	220-240V, 1Ø, 4000W **CSA model available: 208V or 240V, 60Hz 1Ø or 3Ø				\$1,240.00

***Select models are field convertable from 1Ø to 3Ø Export models cannot be returned**

**Note: For 3 phase CSA models max line currents are as follows:

Volts	L1	L2	L3
208	16.3	8.1	8.1
240	18.8	9.3	9.3

Accessories

Part Number	Description	Ship Weight	Price
21109	Legs, set of four, 1" plastic for countertop electric hotplates	1	\$38.00
20314	Legs, set of four, 4" adjustable plastic for all countertop electric hotplates	1	\$38.00
20563	Legs, set of four, 4" adjustable nickel-plated alloy for all countertop electric hotplates	5	\$100.00
21705	Drip Tray, model H63	5	\$33.00



Built-In - Hotplates

Features

- Control knobs are front-mounted in a recessed, one-piece, drawn, stainless steel panel to help prevent accidental temperature changes.
- Wellslok™ allows for quick and easy installation into stainless steel countertops. (H636 and H706)

Ceramic

- Heats five times faster than any conventional hot plate, reducing cooking time and saving energy.
- Smooth, flat surface works with any pot or skillet and is easy to clean.
- Completely sealed, non-porous surface resists thermal shock.
- Long life, fast glowing, radiant element technology provides even heating of cooking surface.

Spiral

- Elements are self-cleaning.
- Infinite control switch with positive-off position. A signal light indicates a power-on condition.
- Drip trays are removable for easy cleaning.

French

- The larger surface area allows for even heat distribution that is ideal for heating large stock pots.



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Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
<div> Ceramic Hotplates </div>						
HC1006	22329	Single 7" element 120V, 1Ø, 1.4KW	12-5/8 x 12-5/8	15	3.13	\$1,005.00
CE HC1256	22308	Single 9" element 208/240V, 1Ø, 1.9/2.5KW	14-3/4 x 14	19	3.50	\$1,115.00
CE HC1256-230	22420	220-240V, 1Ø, 2500W				\$1,135.00
CE HC2256	22270	Dual 9" elements 208/240V, 1Ø, 3.8/5.0KW	14-3/4 x 24-5/8	31	4.15	\$1,775.00
CE HC2256-230	22421	220-240V, 1Ø, 5000W				\$1,825.00
<div> Spiral Hotplates </div>						
H336	20092	Single 6" element 120/208V, 1Ø, 19.5/26.0KW	10" Diameter	6	0.74	\$575.00
H636	20094	Dual 8" elements 208/240V, 1Ø (3Ø), 3.9/5.2KW	14-3/4 x 23-1/2	24	2.58	\$1,165.00
<div> French Hotplates </div>						
CE H706	20739	Dual 9" elements 208/240V, 1Ø (3Ø), 3.0/4.0KW	14-3/4 x 23-1/2	29	2.58	\$1,125.00
CE H706-230	22385	220-240V, 1Ø, 4000W				\$1,285.00

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Waffle Bakers



Features

- Grids are seven-inch diameter, one-half inch deep cast aluminum.
- Die-stamped stainless steel drip tray removes easily for cleaning.
- Handles are nickel-plated with an open coil designed for minimal heat transfer.

Standard

- Elements are controlled by a factory pre-set precision thermostat.
- Floating hinge allows upper grid to rise evenly as the waffle expands during cooking.
- Stainless steel front, top and sides provide maximum strength and durability.
- Front-mounted adjustable electronic timer assures consistent waffle color.
- The WB2 has two lighted rocker ON/OFF switches to allow independent operation of each baking unit.

Belgian

- Elements are cast into the upper and lower grids to provide superior temperature uniformity.
- A solid-state temperature controller regulates the elements.
- Stainless steel shell provides maximum strength and durability.
- Solid-state, self-activating timer with buzzer indicates end of cooking cycle.
- ON/OFF toggle switch is located on the front of the unit and is protected by a stainless steel guard. An indicator light will illuminate when cooking cycle is on.
- It rotates!



WB1



New!



WB2C

BWB1



Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Traditional Waffle Baker				
WB1-120	20438	Single 7" Grid, 1/2" legs 120V, 1Ø, 900W, NEMA 5-15P	10-1/8 x 13-1/2 x 8-3/4	15	1.60	\$1,195.00
WB1-240	21630	208/240V, 1Ø, 676/900W, NEMA 5-15P				\$1,195.00
WB1	22781	220-240V, 1Ø, 900W				\$1,290.00
WB2-120	20104	Dual 7" Grids, 1/2" legs 120V, 1Ø, 1800W, NEMA 5-20P	19-13/16 x 13-1/2 x 8-3/4	28	3.00	\$1,995.00
WB2	20105	208/240V, 1Ø, 1352/1800W, NEMA 6-15P				\$1,995.00
WB2	22782	220-240V, 1Ø, 900W				\$2,235.00
		NEW Traditional Waffle Baker with Removable Grids and Electronic Controls				
WB-1C		Single 7" Grid, 1/2" legs 120V, 900W, NEMA 5-15P 208V, 676W, NEMA 6-15P 240V, 900W, NEMA 6-15P 230V, 900W, BS-1363 Plug or CEE 7/7 plug	9-7/8" x 14-1/8" x 9-1/2"	15	1.6	\$1,600.00
						\$1,600.00
						\$1,600.00
						\$1,700.00
WB-2C		Dual 7" Grids, 1/2" legs 120V, 1800W, NEMA 5-20P 208V, 1352W, NEMA 6-15P 240V, 1800W, NEMA 6-15P 230V, 1800W, BS-1363 Plug or CEE 7/7 plug	20" x 14-1/8" x 9-1/2"	30	3	\$2,900.00
						\$2,900.00
						\$2,900.00
						\$3,000.00
		Belgian Waffle Baker				
BWB1S-120	21216	Belgian Single 7" Grid, 1/2" legs 120V, 60Hz, 1Ø, 900W, NEMA 5-15P	10-1/8 x 14 x 10-5/8	29	2.93	\$2,540.00

Export models cannot be returned

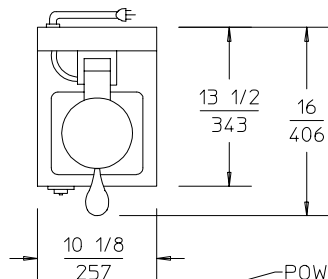
Accessories

Part Number	Description	Ship Weight	Price
21489	Replacement Drip Tray, for models WB1 and WB2	1	\$63.00
21107	Replacement Drip Tray, for model BWB1S	1	\$53.00

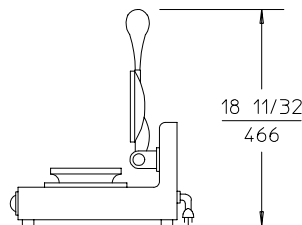
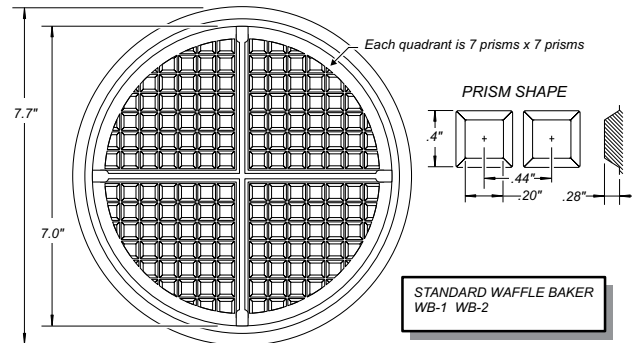
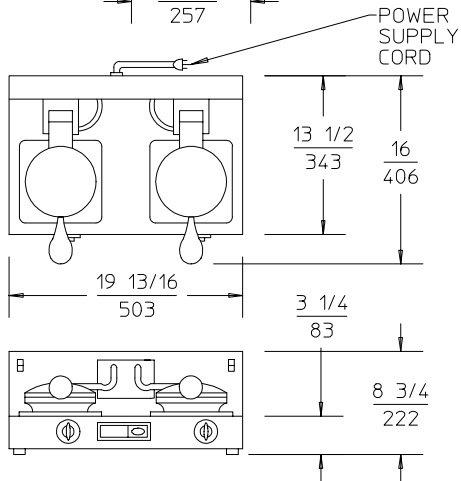


Waffle Bakers

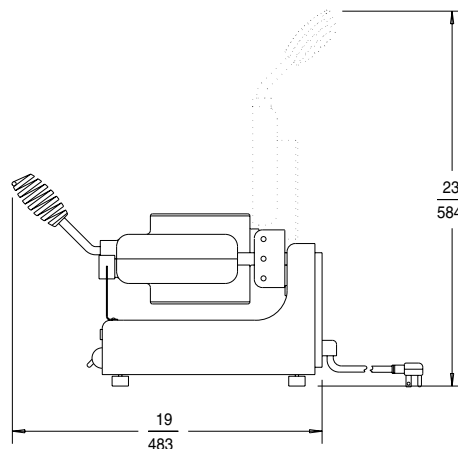
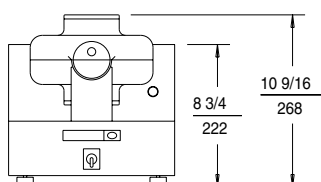
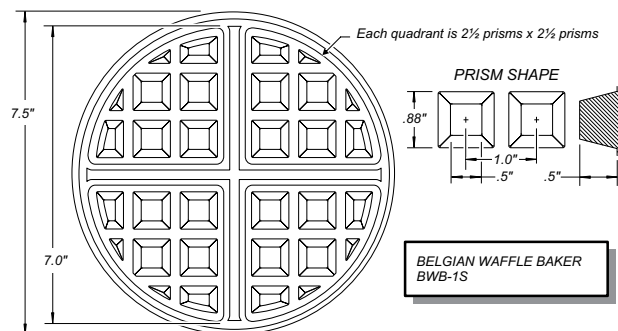
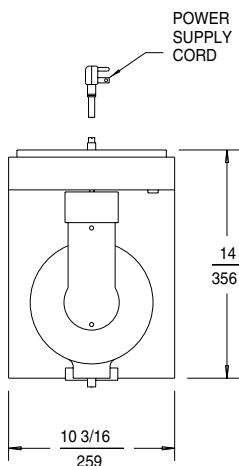
WB-1
SINGLE
BAKER



WB-2
DUAL
BAKER



Cooking
Products



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Countertop - Griddles



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G13

Features

- Enclosed tubular elements are clamped onto the 1/2" thick griddle plate to provide even heat distribution over the entire surface.
- Removable splash guard makes clean-up easier.
- The front grease drawer is removable and has a four-quart capacity. (G60 has two)
- Controls are front-mounted with a protective guard ring to help prevent accidental temperature changes.
- Each unit is provided with 4" adjustable legs.
- A terminal block is provided for field wiring connection to the main power supply. (G60 has two terminal blocks)
- In addition to the standard grill surface all units are available with grooved or chrome-plated surfaces when ordered at the time of purchase.

Model Number	Part Number	Description	Number of Thermostats	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
Griddles							
G13**	20052	Cooking Surface 22"W x 18"D 208/240V, 3Ø (1Ø), 6.75/9.0KW	2	24-3/16 x 23-9/16 x 16	140	6.77	\$2,920.00
G13-480**	90800*	480V, 3Ø (1Ø), 9.0KW					\$3,500.00
G13-400	21596	380-415V, 3NAC, 3Ø, 10800W *Optional Chrome-Plated Griddle Surface CSA model available: 9kW, 60Hz, 208V or 240V, 1Ø or 3Ø					\$3,340.00 Add \$1,110.00
G19-208**	20060	Cooking Surface 34"W x 18"D 208V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16 x 16	190	9.70	\$3,550.00
G19-240**	20062	240V, 3Ø (1Ø), 12.0KW					\$3,550.00
G19-480**	90804*	480V, 3Ø (1Ø), 12.0KW					\$4,250.00
G19-400	21598	380-415V, 3NAC, 3Ø, 16100W *Optional Chrome-Plated Griddle Surface CSA model available: 12.0kW, 60Hz, 208V or 240V, 1Ø or 3Ø					\$4,250.00 Add \$1,375.00
G23-208**	20068	Cooking Surface 34"W x 24"D 208V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16 x 16	260	14.52	\$4,950.00
G23-240**	20070	240V, 3Ø (1Ø), 16.0KW					\$4,950.00
G23-480**	90806*	480V, 3Ø (1Ø), 16.0KW					\$5,950.00
G23-400	22395	380-415V, 3NAC, 3Ø, 16000W *Optional Chrome-Plated Griddle Surface CSA model available: 16.0kW, 60Hz, 208V or 240V, 1Ø or 3Ø					\$5,350.00 Add \$1,620.00
G24-208**	20076	Cooking Surface 46"W x 24"D 208V, 3Ø (1Ø), 21.5KW	4	49 x 29-9/16 x 16	326	19.47	\$6,550.00
G24-240**	20078	240V, 3Ø (1Ø), 21.5KW					\$6,550.00
G24-480**	90808*	480V, 3Ø (1Ø), 21.5KW					\$7,750.00
G24-400	22397	380-415V, 3NAC, 3Ø, 21000W *Optional Chrome-Plated Griddle Surface CSA model available: 21.0kW, 60Hz, 208V or 230V, 1Ø or 3Ø					\$7,000.00 Add \$1,850.00
G60-208**	90810*	Cooking Surface 67"W x 24"D 208V, 3Ø (1Ø), 32.0KW	8	69 x 29-9/16 x 16	545	26.04	\$8,250.00
G60-240**	90810*	240V, 3Ø (1Ø), 32.0KW					\$8,250.00
G60-480**	90810*	480V, 3Ø (1Ø), 32.0KW					\$9,950.00
G60-400	N/A	380-415V, 3NAC, 3Ø, 32.0KW *Optional Chrome-Plated Griddle Surface CSA model available: 32.0kW, 60Hz, 208V or 240V, 1Ø or 3Ø					\$8,850.00 Add \$3,125.00
Optional grooved Surface First 6", must specify location*							Add \$695.00
Optional grooved Surface Each additional 6" incremental widths*							Add \$315.00

Grooving is not available with chrome-plated surface.

*** Built to Buyer's specification. May not be returned. Voltage needs to be specified at time of order.**

Export models cannot be returned.

****Select models are field convertible from 3Ø to 1Ø**

Accessories

Part Number	Description	Ship Weight	Price
20632	Splashguard G-13	3	\$220.00
20634	Splashguard G-19	4	\$230.00
20635	Splashguard G-23	4	\$240.00
20636	Splashguard G-24	8	\$290.00
20637	Splashguard G-60	10	\$420.00
20651	Scraper, for grooved griddles	1	\$106.00



Built-In - Griddles

Features

- Enclosed tubular elements are clamped onto the 1/2" thick griddle plate to provide even heat distribution over the entire surface.
- Removable splash guard makes clean-up easier.
- The front grease drawer is removable and has a four-quart capacity. (G606 has two)
- Controls are front-mounted with a protective guard ring to help prevent accidental temperature changes.
- A terminal block is provided for field wiring connection to the main power supply. (G606 has two terminal blocks)
- In addition to the standard grill surface all units are available with grooved or chrome-plated surfaces when ordered at the time of purchase.
- Wellslok™ allows for quick and easy installation in stainless steel countertops.



G236

Model Number	Part Number	Description	Number of Thermostats	Size W x D (in)	Ship Weight	Cubic Feet	Price
	W	Griddles					
CE G136*	20054	Cooking Surface 22"W x 18"D 208/240V, 3Ø (1Ø), 6.8/9.0KW	2	24-3/16 x 23-9/16	120	5.84	\$2,990.00
G136-480**	90801	480V, 3Ø (1Ø), 9.0KW					\$3,550.00
G136-400	21597	380-415V, 3NAC, 3Ø, 10800W *Optional Chrome-Plated Griddle Surface					\$3,340.00 Add \$1,130.00
CE G196-208**	20064	Cooking Surface 34"W x 18"D 208V, 3Ø (1Ø), 12.0KW	2	36-1/2 x 23-9/16	180	9.70	\$3,550.00
G196-240**	20066	240V, 3Ø (1Ø), 12.0KW					\$3,550.00
G196-480**	90805	480V, 3Ø (1Ø), 12.0KW					\$4,300.00
G196-400	21598	380-415V, 3NAC, 3Ø, 16100W *Optional Chrome-Plated Griddle Surface					\$4,200.00 Add \$1,390.00
CE G236-208**	20072	Cooking Surface 34"W x 24"D 208V, 3Ø (1Ø), 16.0KW	4	36-1/2 x 29-9/16	292	14.52	\$5,050.00
G236-240**	90807	240V, 3Ø (1Ø), 16.0KW					\$5,050.00
G236-480**	90807	480V, 3Ø (1Ø), 16.0KW					\$5,950.00
G236-400	22396	380-415V, 3NAC, 3Ø, 16000W *Optional Chrome-Plated Griddle Surface					\$5,250.00 Add \$1,600.00
CE G246-208**	20080	Cooking Surface 46"W x 24"D 208V, 3Ø (1Ø), 21.5KW	4	49 x 29-9/16	331	19.47	\$6,650.00
G246-240**	90809	240V, 3Ø (1Ø), 21.5KW					\$6,650.00
G246-480**	90809	480V, 3Ø (1Ø), 21.5KW					\$7,950.00
G246-400	22398	380-415V, 3NAC, 3Ø, 21000W *Optional Chrome-Plated Griddle Surface					\$7,050.00 Add \$1,880.00
G606-208**	90811	Cooking Surface 67"W x 24"D 208V, 3Ø (1Ø), 32.0KW	8	69 x 29-9/16	517	28.02	\$9,050.00
G606-240**	90811	240V, 3Ø (1Ø), 32.0KW					\$9,050.00
G606-480**	90811	480V, 3Ø (1Ø), 32.0KW *Optional Chrome-Plated Griddle Surface					\$10,800.00 Add \$3,120.00
		*Optional Grooved Surface First 6", must specify location					Add \$695.00
		*Optional Grooved Surface Each additional 6" incremental widths					Add \$315.00

Grooving is not available with chrome-plated surface. Export models cannot be returned

***Custom grooved surfaces cannot be returned.**

****Select models are field convertible from 3Ø to 1Ø**

Accessories

Part Number	Description	Ship Weight	Price
20632	Splashguard G136	3	\$220.00
20634	Splashguard G196	4	\$230.00
20635	Splashguard G236	4	\$240.00
20636	Splashguard G246	8	\$290.00
20637	Splashguard G606	10	\$420.00
20651	Scraper, for grooved griddles	1	\$106.00

Gas Griddles



PRODUCTS ON THIS PAGE ARE
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U.S.A.**

Features

- Stainless steel hinged front panel protects control knobs.
- Griddle surface is a 3/4" thick steel plate heated by u-shape burners that provide even heat distribution over the entire surface.
- Each individual snap-action thermostat controls twelve inches of cooking surface
- Each burner has an adjustable air shutter to provide optimum combustion.
- Full width front grease trough allows convenient cleaning of entire griddle surface.
- Removable drip pan for easy clean-up.
- Available for use with Natural or LP gas.

Options

- **Chrome-Plated Griddle Surface** - allows more efficient heat transfer throughout the cooking area, available by special order.
- **Grooved Griddle Surface** - 3/4-inch thick ribbed steel plate that allows for the 'branding' of meat products in 6" increments (must specify location), available by special order.



2424G

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Thermostatic Control				
2424G	21457	Cooking Surface 23 13/16"W x 20 1/2"D Natural Gas, 50,000 BTU/hour, 2 burners *Optional chrome-Plated Surface	23-13/13 x 25-3/8 x12-3/8	210	11.30	\$4,150.00 \$5,460.00
2436G	21458	Cooking Surface 35 13/16"W x 20 1/2"D Natural Gas, 75,000 BTU/hour, 3 burners *Optional chrome-Plated Surface	35-13/16 x 25-3/8 x 12-3/8	291	17.32	\$5,400.00 \$6,980.00
3036G	21459	Cooking Surface 35 13/16"W x 24"D Natural Gas, 75,000 BTU/hour, 3 burners *Optional chrome-Plated Surface	35-13/16 x 30 x 12-3/8	325	21.24	\$6,630.00 \$8,420.00
3048G	21460	Cooking Surface 47 13/16"W x 24"D Natural Gas, 100,000 BTU/hour, 4 burners *Optional chrome-Plated Surface	47-13/16 x 30 x 12-3/8	423	26.71	\$7,550.00 \$9,700.00
		Optional grooved surface First 6", must specify location*				Add \$695.00
		Optional grooved surface Each additional 6" incremental widths*				Add \$315.00

Grooving is not available with chrome plated surface

*** Built to Buyer's specification. May not be returned.**

Accessories

Part Number	Description	Ship Weight	Price
20563	Legs, set of four, 4" adjustable	5	\$100.00
20651	Scraper, for grooved griddles	1	\$106.00



Gas Griddles

Features

- Stainless steel housing with removable front panel to provide easy access to components.
- Griddle surface is a 3/4" thick steel plate for even heat distribution.
- Each burner has an adjustable air shutter to control primary air and optimum combustion.
- Each burner has ON/OFF control valves that provide infinite heat adjustment.
- Removable large capacity stainless steel drip drawer allows for easy clean-up.
- Heavy Duty 4" steel legs.



HDG2430G

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Manual Control - Natural Gas				
HDG2430G	23143	Cooking Surface 23-3/4"W x 23-3/4"D Natural Gas, 60,000 BTU/hour, 2 burners	24-1/8 x 33-1/4 x 17	249	12.85	\$1,875.00
HDG3630G	23144	Cooking Surface 35-3/4"W x 23-3/4"D Natural Gas, 90,000 BTU/hour, 3 burners	36-1/8 x 33-1/4 x 17	397	17.99	\$2,520.00
HDG4830G	23145	Cooking Surface 47-3/4"W x 23-3/4"D Natural Gas, 120,000 BTU/hour, 4 burners	48-1/8 x 33-1/4 x 17	507	22.70	\$3,180.00
HDG6030G	N/A	Cooking Surface 60-1/8"W x 23-3/4"D Natural Gas, 150,000 BTU/hour, 6 burners	60-1/8 x 33-1/4 x 17	640	30.2	\$4,135.00
		Thermostatic Control - Natural Gas				
HDTG2430G	23250	Cooking Surface 23-3/4"W x 23-3/4"D Natural Gas, 60,000 BTU/hour, 2 burners	24-1/8 x 33-1/4 x 17	249	12.85	\$3,170.00
HDTG3630G	23251	Cooking Surface 35-3/4"W x 23-3/4"D Natural Gas, 90,000 BTU/hour, 3 burners	36-1/8 x 33-1/4 x 17	397	17.99	\$4,010.00
HDTG4830G	23252	Cooking Surface 47-3/4"W x 23-3/4"D Natural Gas, 120,000 BTU/hour, 4 burners	48-1/8 x 33-1/4 x 17	507	22.70	\$5,225.00
HDTG6030G	N/A	Cooking Surface 60-1/8"W x 23-3/4"D Natural Gas, 150,000 BTU/hour, 6 burners	60-1/8 x 33-1/4 x 17	640	30.2	\$6,796.00

Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included.

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Manual Control - LP Gas				
HDG2430G-LP	23143	Cooking Surface 23-3/4"W x 23-3/4"D LP Gas, 60,000 BTU/hour, 2 burners	24-1/8 x 33-1/4 x 17	249	12.85	\$1,945.00
HDG3630G-LP	23144	Cooking Surface 35-3/4"W x 23-3/4"D LP Gas, 90,000 BTU/hour, 3 burners	36-1/8 x 33-1/4 x 17	397	17.99	\$2,615.00
HDG4830G-LP	23145	Cooking Surface 47-3/4"W x 23-3/4"D LP Gas, 120,000 BTU/hour, 4 burners	48-1/8 x 33-1/4 x 17	507	22.70	\$3,300.00
HDG6030G-LP	N/A	Cooking Surface 60-1/8"W x 23-3/4"D LP Gas, 150,000 BTU/hour, 6 burners	60-1/8 x 33-1/4 x 17	640	30.2	\$4,295.00
		Thermostatic Control - LP Gas				
HDTG2430G-LP	23250	Cooking Surface 23-3/4"W x 23-3/4"D LP Gas, 60,000 BTU/hour, 2 burners	24-1/8 x 33-1/4 x 17	249	12.85	\$3,295.00
HDTG3630G-LP	23251	Cooking Surface 35-3/4"W x 23-3/4"D LP, 90,000 BTU/hour, 3 burners	36-1/8 x 33-1/4 x 17	397	17.99	\$4,165.00
HDTG4830G-LP	23252	Cooking Surface 47-3/4"W x 23-3/4"D LP, 120,000 BTU/hour, 4 burners	48-1/8 x 33-1/4 x 17	507	22.70	\$5,425.00
HDTG6030G-LP	N/A	Cooking Surface 60-1/8"W x 23-3/4"D LP, 150,000 BTU/hour, 6 burners	60-1/8 x 33-1/4 x 17	640	30.2	\$7,050.00

Accessories

Part Number	Description	Ship Weight	Price
20563	Legs, set of four, 4" adjustable	5	\$100.00

Gas Char Broilers



Features

- Stainless steel housing with removable front panel to provide easy access to components.
- Durable cast iron grates provide superior flame characteristics, faster heat-up, immediate turn-down and gentle true low heat.
- Reversible cast iron grates for flat or sloped use.
- Heavy duty cast iron radiants provide even heat and reduces flare ups.
- Each burner has an adjustable air shutter to control primary air and optimum combustion.
- Each burner has ON/OFF control valves that provide infinite heat adjustment.
- Removable drip pan and burners for easy cleanup.
- Heavy Duty 4" steel legs.



HDCB2430G

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Radiant - Natural Gas				
HDCB1230G	23215	Cooking Surface 12"W x 30"D Natural Gas, 40,000 BTU/hour, 2 burners	14 x 30-1/4 x 18-1/8	139	5.19	\$1,825.00
HDCB2430G	23191	Cooking Surface 24"W x 30"D Natural Gas, 80,000 BTU/hour, 4 burners	24-1/8 x 30-1/4 x 18-1/8	293	18.71	\$2,380.00
HDCB3630G	23192	Cooking Surface 36"W x 30"D Natural Gas, 120,000 BTU/hour, 6 burners	36-1/8 x 30-1/4 x 18-1/8	401	19.70	\$3,190.00
HDCB4830G	23193	Cooking Surface 48"W x 30"D Natural Gas, 160,000 BTU/hour, 8 burners	48-1/8 x 30-1/4 x 18-1/8	514	25.61	\$4,380.00

Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included.

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Radiant - LP Gas				
HDCB1230G-LP	23215	Cooking Surface 12"W x 30"D LP Gas, 40,000 BTU/hour, 2 burners	14 x 30-1/4 x 18-1/8	139	5.19	\$1,900.00
HDCB2430G-LP	23191	Cooking Surface 24"W x 30"D LP Gas, 80,000 BTU/hour, 4 burners	24-1/8 x 30-1/4 x 18-1/8	293	18.71	\$2,470.00
HDCB3630G-LP	23192	Cooking Surface 36"W x 30"D LP Gas, 120,000 BTU/hour, 6 burners	36-1/8 x 30-1/4 x 18-1/8	401	19.70	\$3,315.00
HDCB4830G-LP	23193	Cooking Surface 48"W x 30"D LP Gas, 160,000 BTU/hour, 8 burners	48-1/8 x 30-1/4 x 18-1/8	514	25.61	\$4,550.00

Accessories

Part Number	Description	Ship Weight	Price
20563	Legs, set of four, 4" adjustable	5	\$100.00



Gas Hotplates

Features

- Stainless steel housing with removable front panel to provide easy access to components.
- Durable cast iron burners provide superior flame characteristics, faster heat-up, immediate turn-down and gentle true low heat.
- Each burner has an adjustable air shutter to control primary air and provide optimum combustion.
- Each burner has ON/OFF control valves that provide infinite heat adjustment.
- Removable drip pan and burners for easy clean-up.
- Heavy Duty 4" steel legs.



HDHP2430G

Cooking
Products

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
	CSUS	Standard - Natural Gas				
HDHP1230G	23146	Two Burners Natural Gas, 53,000 BTU/hour	12-3/8 x 30-1/4 x 14-11/16	89	3.74	\$1,065.00
HDHP2430G	23147	Four Burners Natural Gas, 106,000 BTU/hour	23-3/8 x 30-1/4 x 14-11/16	225	12.85	\$1,600.00
HDHP3630G	23148	Six Burners Natural Gas, 159,000 BTU/hour	35-3/8 x 30-1/4 x 14-11/16	304	17.99	\$2,140.00

Natural gas models are field convertible to LP Gas – LP Gas regulators and orifices included.

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
	CSUS	Standard - LP Gas				
HDHP1230G-LP	23146	Two Burners LP Gas, 53,000 BTU/hour	12-3/8 x 30-1/4 x 14-11/16	89	3.74	\$1,105.00
HDHP2430G-LP	23147	Four Burners LP Gas, 106,000 BTU/hour	23-3/8 x 30-1/4 x 14-11/16	225	12.85	\$1,665.00
HDHP3630G-LP	23148	Six Burners LP Gas, 159,000 BTU/hour	35-3/8 x 30-1/4 x 14-11/16	304	17.99	\$2,225.00

Accessories

Part Number	Description	Ship Weight	Price
20563	Legs, set of four, 4" adjustable	5	\$100.00

Japanese Teppan Griddle



Features

- The recessed griddle plate has a 20" x 24" high temperature (up to 550°F) cooking area that is ideal for "teppan-yaki" style dishes.
- Lower temperature on outer griddle surface allows it to be used for holding food.
- UL evaluated for installation into wood or metal countertops.
- 3/4" Thick griddle plate provides better heat distribution and retention in center cooking area.
- Control is recessed in a one-piece, drawn, remote stainless steel panel to help prevent accidental temperature changes.
- An adjustable thermostat controls temperature, with a signal light that cycles off when desired temperature is reached.
- Flattened tubular elements are clamped beneath the front center cooking area, providing fast heat-up and even heat distribution.
- On/Off switch is provided with a signal light that indicates a power-on condition.



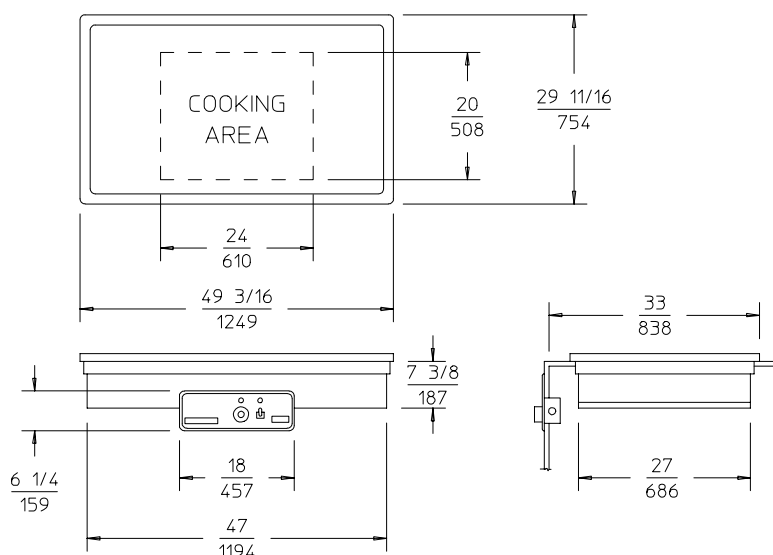
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JG246UL

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Japanese Teppan Griddle, No Grease Trough, Plate Size 46 13/16" x 27 5/16"				
JG246UL*	22227	Cooking Surface 24" x 20" 208/240V, 3Ø (1Ø), 6.0/8.0KW	49-3/16 x 29-11/16	415	22.28	\$6,400.00

***Select model is field convertible from 3Ø to 1Ø**





Gas Hotplates

Features

- Designed to be used with either natural or propane gas.
- The actuator turns gas on when a pan is placed on the burner and automatically turns gas off when the pan is removed. This feature increases energy savings.
- Stainless steel front panel is removable to provide easy access to components and cleaning.
- Stainless steel rod grates cover burners and allow easy movement of cooking vessels from one burner to the other.
- Stainless steel burners with slotted gas ports provide superior flame characteristics, faster heat-up, immediate turn-down and gentle, true low heat.
- Each burner has an adjustable air shutter to control primary air and provide optimum combustion.
- Two ON/OFF control valves provide infinite heat adjustment.
- Removable drip pan and burners for easy clean-up.
- Meets ANSI Z83 and NSF International standards.



H2412G



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Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Instant-On Hotplate				
H2412G	23185	Instant-On, Two Burners Natural Gas, 24,000 BTU/hour	12-1/8 x 23-3/4 x 13-1/2	31	3.85	\$1,840.00

Accessories

Part Number	Description	Ship Weight	Price
20563	Legs, set of four, 4" adjustable	5	\$100.00
23179	Drip Tray	1	\$106.00



Water Saver Heated Disher Well



Patent Pending

HDW-2

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**1 YEAR LIMITED
LABOR**

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Price
		Water-Saver Heated Disher Well			
HDW-2	N/A	120V, 300W, 2.8 AMPS 5-15 Plug with 6' cord	7.5 x 7.5 x 9.25	n/a	\$1,800.00
		ACCESSORY	WxDxH (with optional faucet)		
HDWF	N/A	Heated Disher Well Faucet	7.5 x 7.77 x 10.4		\$125.00

It's Easy to
SAVE GREEN
With The Water Saver
Heated Disher Well

- Saves Water
- Saves Environmental Fees
- Saves Energy
- Food Safe - Protects Customers



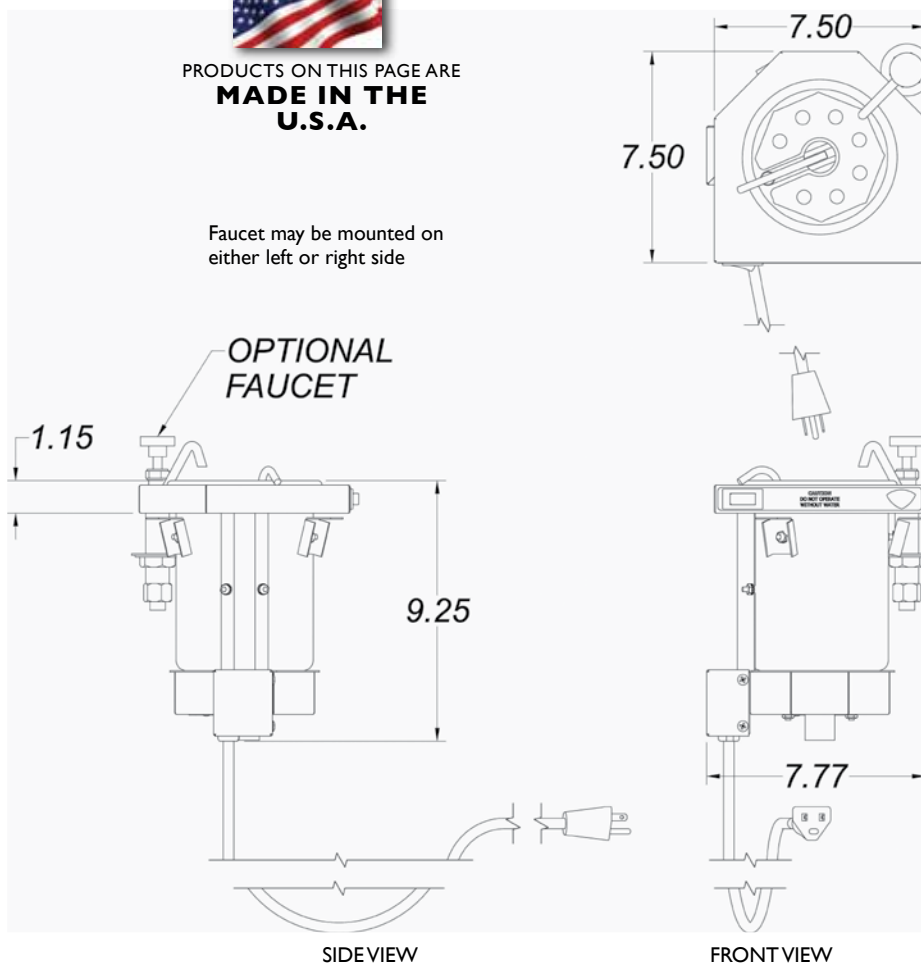
Water Saver Heated Disher Well

Wells Heated Disher Well is designed for use in chef's counters, serving counters, beverage stations and anywhere food portion utensils are used. Water temperature is held at a preset temperature above 150°F to prevent the growth of allergens and bacteria.



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Faucet may be mounted on
either left or right side



Built-In Products



Featured in
**WHAT'S
HOT!
WHAT'S
COOL!®**



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PARTS WARRANTY**

**1 YEAR LIMITED
LABOR**

Hydro Surge Pot Washer




Features

- Cleans soiled pots and pans with a powerful figure 8 pattern water flow for maximum cleaning with minimal effort.
- Circulates water at 500 gallons per minute with a motor speed of 1725 RPM.
- Pump housing and removable intake screen are stainless steel.
- Impeller is composed of non-corrosive nickel-steel alloy.
- All bearings are permanently sealed and do not require lubrication.
- Motor is equipped with an automatic overload protector to help prevent burnout.
- Power-On is activated by toggle switch located on the motor.
- Fabricate into pot sink.



PW106

Model Number	Part Number	Description	Size	Ship Weight	Cubic Feet	Price
		Hydro Surge Pot Washer				
PW106	20621	120V, 1Ø, 60 Hz, 1/3 HP, NEMA 5-15P	11-1/2" w x 10-1/4" h	36	1.77	\$2,550.00

*Baked-on foods are
no match for the
**Wells Hydro Surge
Pot Washer!***


- **Saves labor and saves time** by reducing manual hand scrubbing of hard to clean items like pots, pans, oven parts, grease filters, sheets pans and silver ware
- **Improves sanitation** by doing a more thorough job
- **Cleans soiled items** with 500 gallons a minute of re-circulating, heated water in a powerful figure-8 pattern
- **Maximum cleaning** with minimal effort
- **Simplifies the cleaning** of vegetables, fruits, sea-foods and more
- **Simple, fast, powerful, durable** and affordable
- **Easy to install** and even easier to use





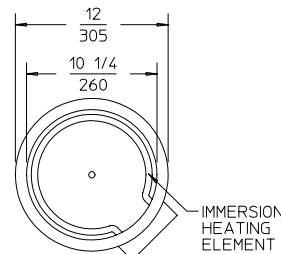
Features

- The exposed tubular element is located inside the well and controlled by a positive-off thermostat which allows for quick and efficient heating.
- Control is recessed in a one-piece, drawn, stainless steel panel to help prevent accidental temperature changes.
- Warming pan is deep-drawn stainless steel for maximum strength and durability and has a 1/2" drain.
- Wellslok™ provides quick and easy installation in stainless steel countertops.
- Designed for wet operation only.
- Cook'N Hold warmers quickly heat food from refrigerated state to serving temperature.

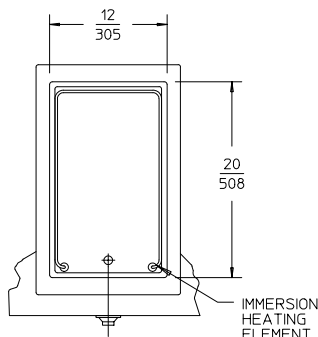
Model Number	Part Number	Description	Size	Ship Weight	Cubic Feet	Price
		Cook'N Hold, Thermostat Control, with Drain				
HW106D-120 HW106D	20623 20656	11 quart Round 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W CSA model available: 8.2A/7.1A, 50/60Hz, 208/240V, 1Ø	12" O.D.	12	1.60	\$940.00 \$940.00
HWSMP6D	21402	Hold one 12" x 20" pan 2" to 4" deep 208/240V, 1Ø, 1350/1800W	14-3/4" W x 23-1/2" D	26	3.85	\$1,200.00



HW106D

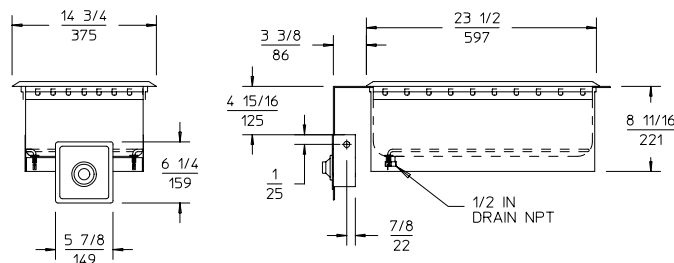
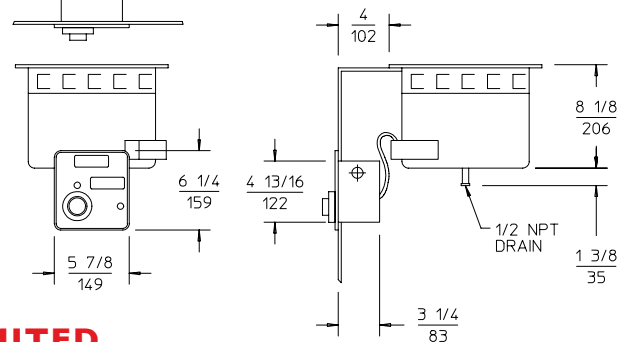


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PARTS WARRANTY**

**1 YEAR LIMITED
LABOR**



HWSMP6D

Accessories Page 64

Round Warmers - Top-Mount



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Features

- Stainless steel, deep-drawn warming pans.
- Designed for wet or dry operation.
- Tubular element is located under the warming pan, allowing for quick and efficient heating.
- Wellslok™ allows for quick and easy installation in stainless steel countertops.
- All models available with an optional 1/2" drain (D)

SS4, SS8, and SS10

- Infinite control is housed in a remote, oval panel with a guard ring to prevent accidental temperature changes.
- Warmers have a high-limit thermostat that prevents unit from overheating.
- Underwriters Laboratories, Inc. RECOGNIZED (RU) and meet NSF International and Canadian standards.

SS8T and SS10T

- Positive-off thermostat (T) controls the element, allowing for adjustable and more consistent temperatures.
- Control is provided with and oval panel with a guard ring to prevent accidental temperature changes.
- Underwriters Laboratories, Inc. RECOGNIZED (RU) and meet NSF International and Canadian standards.

SSTU, SS8TU, and SST10TU

- Positive-off thermostat (T) controls the element, allowing for adjustable and more consistent temperatures. A red light indicates that the heating element is energized.
- Controls are recessed in a one-piece, drawn, front-mounted panel.
- Does not require additional agency evaluations after installation.
- Underwriters Laboratories, Inc. LISTED (UL) and meet NSF and Canadian standards

FULLY INSULATED MODELS

- Fully Insulated models save energy, have faster pre-heat, quicker recovery time and longer critical part life.
- Thermostatic controls standard on all models
- Available with or without drains
- Fully Insulated models keep cabinet interior much cooler
- Fully insulated models are all UL Listed and available with or without drains, with or without cords & plugs and are available in 120V or 208/240V.
- Available in 4 quart, 7 quart or 11 quart sizes



SS10TDU



SS10TD



SS8

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Accessories Page 44



Round Warmers - Top-Mount

Approvals	OLD Model Number	NEW Model Number	Part Number	Description	Size	Ship Weight	Cubic Feet	Price
Round Warmers, Top-Mount, 4 Quart, Non-Insulated								
	SS4-120	SS4-120	21247	4 quart, Infinite control 120V, 1 Ø, 450W <i>CSA Models available 120V, 3.75A, 450W,</i>	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$465.00
	SS4	SS4	21247	4 quart, Infinite control 208V, 1.62A, 338W, 240V, 1.87A, 450W	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$465.00
	SS4D-120	SS4D-120	21249	4 quart, Infinite control, with Drain 120V, 1 Ø, 450W	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$550.00
	SS4ULT-120	SS4TU-120	21553	4 quart, Thermostat control 120V, 1 Ø, 825W	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$640.00
	SS4ULT	SS4TU	21554	4 quart, Thermostat control 208/240V, 1 Ø, 620/825W	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$640.00
	SS4ULTD-120	SS4TDU-120	21555	4 quart, Thermostat control with Drain 120V, 1 Ø, 825W	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$670.00
	SS4ULTD	SS4TDU	21556	4 quart, Thermostat control with Drain 208/240V, 1 Ø, 620/825W	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$670.00
	SS4TUC-120	SS4TUC-120		4 quart, Thermostat control 120V, 1 Ø, 825W. With cord and plug	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$690.00
	SS4TUC	SS4TUC		4 quart, Thermostat control, 208/240V, 1 Ø, 620/825W. With cord and plug	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$690.00
	SS4TDUC-120	SS4TDUC-120		4 quart, Thermostat control with Drain 120V, 1 Ø, 825W. With cord and plug	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$720.00
	SS4TDUC	SS4TDUC		4 quart, Thermostat control with Drain 208/240V, 1 Ø, 620/825W. With cord and plug	8-1/4" O.D.	6 lbs. 2.8 kg	0.82	\$720.00
Round Warmers, Top-Mount, 4 Quart, Insulated								
	SS4TUI-120	SS4TUI-120		4 quart, Thermostat control, 120V, 1 Ø, 825W	8-1/4" O.D.	9.6 lbs. 4.4 kg	0.82	\$750.00
	SS4TUI	SS4TUI		4 quart, Thermostat control 208/240V, 1 Ø, 620/825W	8-1/4" O.D.	9.6 lbs. 4.4 kg	0.82	\$750.00
	SS4TDUI-120	SS4TDUI-120		4 quart, Thermostat control, 120V, 1 Ø, 825W	8-1/4" O.D.	9.6 lbs. 4.4 kg	0.82	\$800.00
	SS4TDUI	SS4TDUI		4 quart, Thermostat control 208/240V, 1 Ø, 620/825W	8-1/4" O.D.	9.6 lbs. 4.4 kg	0.82	\$800.00
	SS4TUCI-120	SS4TUCI-120		4 quart, Thermostat control, 120V, 1 Ø, 825W	8-1/4" O.D.	9.6 lbs. 4.4 kg	0.82	\$810.00
	SS4TUCI	SS4TUCI		4 quart, Thermostat control 208/240V, 1 Ø, 620/825W	8-1/4" O.D.	9.6 lbs. 4.4 kg	0.82	\$800.00
	SS4TDUCI-120	SS4TDUCI-120		4 quart, Thermostat control, 120V, 1 Ø, 825W	8-1/4" O.D.	9.6 lbs. 4.4 kg	0.82	\$860.00
	SS4TDUCI	SS4TDUCI		4 quart, Thermostat control 208/240V, 1 Ø, 620/825W	8-1/4" O.D.	9.6 lbs. 4.4 kg	0.82	\$860.00

	MODEL KEY
T	THERMOSTAT CONTROLS
U	UL APPROVED
C	CORD & PLUG
I	INSULATED
D	DRAIN

Export models cannot be returned

Built-In Products



Round Warmers - Top-Mount

Built-In Products

Approvals	OLD Model Number	NEW Model Number	Part Number	Description	Size	Ship Weight	Cubic Feet	Price
Round Warmers, Top-Mount, 7 Quart, Non-Insulated								
	SS8-120	SS8-120	20126	7 quart, Infinite control 120V, 1Ø, 450W <i>CSA Models available 120V, 3.75A, 450W, 208V, 1.62A, 338W, 240V, 1.87A, 450W</i>	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$400.00
	SS8	SS8	20128	7 quart, Infinite control 208/240V, 1Ø, 338/450W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$400.00
	SS8D-120	SS8D-120	20127	7 quart, Infinite control, with Drain 120V, 1Ø, 450W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$460.00
	SS8D	SS8D	20129	7 quart, Infinite control, with Drain 208/240V, 1Ø, 338/450W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$460.00
	SS8T-120	SS8T-120	20965	7 quart, Thermostat control 120V, 1Ø, 825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$470.00
	SS8T	SS8T	20951	7 quart, Thermostat control 208/240V, 1Ø, 620/825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$470.00
	SS8TD-120	SS8TD-120	21018	7 quart, Thermostat control, with Drain 120V, 1Ø, 825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$530.00
	SS8TD	SS8TD	21019	7 quart, Thermostat control, with Drain 208/240V, 1Ø, 620/825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$530.00
	SS8ULT-120	SS8TU-120	21560	7 quart, Thermostat control 120V, 1Ø, 825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$555.00
	SS8ULT	SS8TU	21561	7 quart, Thermostat control 208/240V, 1Ø, 620/825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$555.00
	SS8EUT-230	SS8EUT-230	22376	7 quart, Thermostat control 220-240V, 1Ø, 825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$575.00
	SS8ULTD-120	SS8TDU-120	21562	7 quart, Thermostat control, with Drain 120V, 1Ø, 825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$620.00
	SS8ULTD	SS8TDU	21563	7 quart, Thermostat control, with Drain 208/240V, 1Ø, 620/825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$620.00
	SS8EUTD-230	SS8EUTD-230	22379	7 quart, Thermostat control, with Drain 220-240V, 1Ø, 825W	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$640.00
	SS8TUC-120	SS8TUC-120		7 quart, Thermostat control 120V, 1Ø, 825W. With cord and plug	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$605.00
	SS8TUC	SS8TUC		7 quart, Thermostat control 208/240V, 1Ø, 620/825W. With cord and plug	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$605.00
	SS8TDUC-120	SS8TDUC-120		7 quart, Thermostat control with Drain 120V, 1Ø, 825W. With cord and plug	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$670.00
	SS8TDUC	SS8TDUC		7 quart, Thermostat control with Drain 208/240V, 1Ø, 620/825W. With cord and plug	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$670.00
	SS8TDU-230	SS8TDU-230		7 quart, Thermostat control with Drain 220-240V, 1Ø, 825W. With cord and plug	10-1/16" O.D.	6 lbs. 2.8 kg	1.62	\$690.00
Round Warmers, Top-Mount, 7 Quart, Insulated								
	SS8TUI-120	SS8TUI-120		7 quart, Thermostat control 120V, 1Ø, 825W	10-1/16" O.D.	10.3 lbs. (4.7) kg	1.62	\$670.00
	SS8TUI	SS8TUI		7 quart, Thermostat control 208/240V, 1Ø, 620/825W	10-1/16" O.D.	10.3 lbs. (4.7) kg	1.62	\$670.00
	SS8TDUI-120	SS8TDUI-120		7 quart, Thermostat control with Drain 120V, 1Ø, 825W	10-1/16" O.D.	10.3 lbs. (4.7) kg	1.62	\$735.00
	SS8TDUI	SS8TDUI		7 quart, Thermostat control, with Drain 208/240V, 1Ø, 620/825W	10-1/16" O.D.	10.3 lbs. (4.7) kg	1.62	\$735.00
	SS8TUCI-120	SS8TUCI-120		7 quart, Thermostat control 120V, 1Ø, 825W	10-1/16" O.D.	10.3 lbs. (4.7) kg	1.62	\$735.00
	SS8TUCI	SS8TUCI		7 quart, Thermostat control 208/240V, 1Ø, 620/825W	10-1/16" O.D.	10.3 lbs. (4.7) kg	1.62	\$735.00
	SS8TDUCI-120	SS8TDUCI-120		7 quart, Thermostat control with Drain 120V, 1Ø, 825W	10-1/16" O.D.	10.3 lbs. (4.7) kg	1.62	\$795.00
	SS8TDUCI	SS8TDUCI		7 quart, Thermostat control, with Drain 208/240V, 1Ø, 620/825W	10-1/16" O.D.	10.3 lbs. (4.7) kg	1.62	\$795.00

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Round Warmers - Top-Mount

Approvals	OLD Model Number	NEW Model Number	Part Number	Description	Size	Ship Weight	Cubic Feet	Price
Round Warmers, Top-Mount, 11 Quart, Non-Insulated								
	SS10-120	SS10-120	20130	11 quart, Infinite control 120V, 1 Ø, 450W <i>CSA Models available 120V, 3.75A, 450W, 208V, 1.62A, 338W, 240V, 1.87A, 450W</i>	12" O.D.	7 lbs. 3.2 kg	1.62	\$410.00
	SS10	SS10	20132	11 quart, Infinite control 208/240V, 1 Ø, 338/450W	12" O.D.	7 lbs. 3.2 kg	1.62	\$410.00
	SS10D-120	SS10D-120	20131	11 quart, Infinite control, with Drain 120V, 1 Ø, 450W	12" O.D.	7 lbs. 3.2 kg	1.62	\$470.00
	SS10D	SS10D	20133	11 quart, Infinite control, with Drain 208/240V, 1 Ø, 338/450W	12" O.D.	7 lbs. 3.2 kg	1.62	\$470.00
	SS10T-120	SS10T-120	21020	11 quart, Thermostat control 120V, 1 Ø, 825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$490.00
	SS10T	SS10T	21021	11 quart, Thermostat control 208/240V, 1 Ø, 620/825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$490.00
	SS10T-230	SS10T-230	22371	11 quart, Thermostat control 220-240V, 1 Ø, 825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$565.00
	SS10TD-120	SS10TD-120	21020	11 quart, Thermostat control, with Drain 120V, 1 Ø, 825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$550.00
	SS10TD	SS10TD	21021	11 quart, Thermostat control, with Drain 208/240V, 1 Ø, 620/825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$550.00
	SS10TD-230	SS10TD-230	22371	11 quart, Thermostat control, with Drain 220-240V, 1 Ø, 825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$630.00
	SS10ULT-120	SS10TU-120	21567	11 quart, Thermostat control 120V, 1 Ø, 825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$550.00
	SS10ULT	SS10TU	21568	11 quart, Thermostat control 208/240V, 1 Ø, 620/825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$550.00
	SS10ULTD-120	SS10TDU-120	21569	11 quart, Thermostat control, with Drain 120V, 1 Ø, 825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$610.00
	SS10ULTD	SS10TDU	21570	11 quart, Thermostat control, with Drain 208/240V, 1 Ø, 620/825W	12" O.D.	7 lbs. 3.2 kg	1.62	\$610.00
	SS10TUC-120	SS10TUC-120		11 quart, Thermostat control 120V, 1 Ø, 825W. With cord and plug	12" O.D.	7 lbs. 3.2 kg	1.62	\$600.00
	SS10TUC	SS10TUC		11 quart, Thermostat control 208/240V, 1 Ø, 620/825W. With cord and plug	10-1/16" O.D.	7 lbs. 3.2 kg	1.62	\$600.00
	SS10TDUC-120	SS10TDUC-120		11 quart, Thermostat control, with Drain 120V, 1 Ø, 825W. With cord and plug	10-1/16" O.D.	7 lbs. 3.2 kg	1.62	\$660.00
	SS10TDUC	SS10TDUC		11 quart, Thermostat control, with Drain 208/240V, 1 Ø, 620/825W. With cord and plug	10-1/16" O.D.	7 lbs. 3.2 kg	1.62	\$660.00
Round Warmers, Top-Mount, 11 Quart, Insulated								
	SS10TUI-120	SS10TUI-120		11 quart, Thermostat control 120V, 1 Ø, 825W	10-1/16" O.D.	12.4 lbs. (5.6) kg	1.62	\$665.00
	SS10TUI	SS10TUI		11 quart, Thermostat control 208/240V, 1 Ø, 620/825W	10-1/16" O.D.	12.4 lbs. (5.6) kg	1.62	\$665.00
	SS10TDUI-120	SS10TDUI-120		11 quart, Thermostat control, with Drain 120V, 1 Ø, 825W	10-1/16" O.D.	12.4 lbs. (5.6) kg	1.62	\$725.00
	SS10TDUI	SS10TDUI		11 quart, Thermostat control, with Drain 208/240V, 1 Ø, 620/825W	10-1/16" O.D.	12.4 lbs. (5.6) kg	1.62	\$725.00
	SS10TUCI-120	SS10TUCI-120		11 quart, Thermostat control, with Drain 120V, 1 Ø, 825W	10-1/16" O.D.	12.4 lbs. (5.6) kg	1.62	\$725.00
	SS10TUCI	SS10TUCI		11 quart, Thermostat control 208/240V, 1 Ø, 620/825W	10-1/16" O.D.	12.4 lbs. (5.6) kg	1.62	\$725.00
	SS10TDUCI-120	SS10TDUCI-120		11 quart, Thermostat control, with Drain 120V, 1 Ø, 825W	10-1/16" O.D.	12.4 lbs. (5.6) kg	1.62	\$790.00
	SS10TDUCI	SS10TDUCI		11 quart, Thermostat control, with Drain 208/240V, 1 Ø, 620/825W	10-1/16" O.D.	12.4 lbs. (5.6) kg	1.62	\$790.00

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Round Warmer Accessories



ACCESSORIES

Part Number	Description	Ship Weight	Price
ADAPTER TOPS FOR ROUND WARMERS			
20177	Adapter Top, Converts 7 quart models to hold 4 quart inset	1	\$54.00
20822	Adapter Top, Converts 11 quart models to hold 4 quart inset	2	\$64.00
20175	Adapter Top, Converts 11 quart models to hold 7 quart inset	2	\$64.00
INSETS WITH LIDS & LADLE			
20774	4 quart Round Inset, Fits 6 1/2" opening	2	\$97.00
20587	7 quart Round Inset, Fits 8 1/2" opening	3	\$118.00
20908	11 quart Round Inset, Fits 10 1/2" opening, with handles and slotted lid	4	\$220.00
21057	11 quart Round Inset, Fits 10 1/2" opening, with hinged lid, NO handles	6	\$260.00
21860	8 ounce Soup Ladle	1	\$43.00
BUILT-IN WARMER MISCELLANEOUS			
21709	Drain Screen	1	\$16.00
20385	Drain Valve Extension Kit, Extension from drain to counter front with remote handle, for use with "D" models only, excluding "DM" models. Includes 1/2" brass drain valve.		\$210.00
22592	Wellslok™ Extension Kit*, For UL listed non-insulated circular warmers only to adapt to wood countertops up to 1 1/2" thick	1	\$86.00
WL0330	Wellslok Extension kit for Fully Insulated Round Warmers only to adapt to wood countertops up to 1 1/2" thick	1	\$86.00

*Wellslok™ Extension Kits for UL listed units approved for installation in wood countertops. **One well unit requires one kit.**



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NEW Fully Insulated Round Warmers

Choose between models that are fully insulated around the sides and bottom or standard non-insulated models. Fully Insulated models **SAVE ENERGY** and may be installed in nonmetal counters.



Energy Savings

- Up to 45% energy savings vs. non-insulated Warmers
- 7% energy savings vs. competitive insulated warmers

Faster Pre-Heating

- Heats up in less than half the time of non-insulated warmers

Quicker Recovery

- 53% less energy required to bring up to temperature vs. non-insulated warmers
- 22% less energy required to bring up to temperature vs. competitive insulated warmers

Longer Critical Part Life

- 95% less on/off cycling vs. competitive insulated warmers
(9.5 times per hour vs. 176 times per hour)

Bain Marie Style Warmers



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**2 YEAR LIMITED
PARTS WARRANTY**

**1 YEAR LIMITED
LABOR**

Features

- Interior and top flange are heavy-duty (18 gauge) stainless steel for maximum strength and durability.
- The Bain Marie style warmers are designed for wet operation only.
- Positive-off thermostat controls the element, allowing for adjustable and more consistent temperatures. A signal light indicates that the heating element is energized.
- Control is recessed in a one-piece, drawn stainless steel panel to help prevent accidental temperature change
- Each unit has a large 1" drain with removable screen for easy cleaning.
- Adapter bars are included with each unit to allow the use of a variety of different sized pans.
- Wellslok™ allows for quick and easy installation in stainless steel countertops.
- The HT200 - HT00 and HT200AF - HT500AF accommodate two to five standard 12" x 20" inset pans, providing product versatility.
- The HT227 - HT527 and HT227AF - HT527AF accommodate two to five 12" x 27" inset pans, designed to provide 33% more capacity than the standard Bain Marie warmers.
- The HT200AF - HT500AF and HT227AF - HT527AF have an automatic water fill system (AF) the maintains the proper water level in the pan through the use of a water sensor and solenoid valve.



Built-In Products

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
Bain Marie Style Warmers, Top-Mount						
HT200	22309	Opening 25 3/4" x 19 7/8", 208/240V, 1Ø, 1800/2400W	29-1/2 x 23-5/8	56	7.89	\$1,890.00
HT300	22310	Opening 39 3/4" x 19 7/8", 208/240V, 1Ø, 2700/3600W	43-1/2 x 23-5/8	63	10.54	\$2,145.00
HT400*	22311	Opening 53 3/4" x 19 7/8", 208/240V, 1Ø (3Ø), 3600/4800W	57-1/2 x 23-5/8	98	13.56	\$2,490.00
HT500*	22312	Opening 67 3/4" x 19 7/8", 208/240V, 1Ø (3Ø), 4500/6000W	71-1/2 x 23-5/8	115	16.57	\$2,850.00
Bain Marie Style Warmers, Top-Mount, Large Capacity Opening						
HT227	22606	Large Capacity, Opening 25 3/4" x 26 7/8" 208/240V, 1Ø, 2480/3300W	29-1/2 x 30-5/8	59	10.15	\$2,300.00
HT327	22607	Large Capacity, Opening 39 3/4" x 26 7/8" 208/240V, 1Ø, 3720/4950W	43-1/2 x 30-5/8	85	12.45	\$2,920.00
HT427*	22608	Large Capacity, Opening 53 3/4" x 26 7/8" 208/240V, 1Ø (3Ø), 4960/6600W	57-1/2 x 30-5/8	126	15.85	\$3,720.00
HT527*	22609	Large Capacity, Opening 67 3/4" x 26 7/8" 208/240V, 1Ø (3Ø), 6200/8250W	71-1/2 x 30-5/8	122	19.15	\$4,460.00
Bain Marie Style Warmers, Top-Mount, Autofill						
HT200AF	22416	Autofill , Opening 25 3/4" x 19 7/8" 208/240V, 1Ø, 1800/2400W	29-1/2 x 23-5/8	57	7.89	\$2,650.00
HT227AF	22610	Autofill , Large Capacity, Opening 25 3/4" x 26 7/8" 208/240V, 1Ø, 2480/3300W	29-1/2 x 30-5/8	65	10.15	\$3,050.00
HT300AF	22313	Autofill , Opening 39 3/4" x 19 7/8" 208/240V, 1Ø, 2700/3600W	43-1/2 x 23-5/8	77	10.54	\$2,970.00
HT327AF	22611	Autofill , Large Capacity, Opening 39 3/4" x 26 7/8" 208/240V, 1Ø, 3720/4950W	43-1/2 x 30-5/8	96	15.85	\$3,865.00
HT400AF*	22314	Autofill , Opening 53 3/4" x 19 7/8" 208/240V, 1Ø (3Ø), 3600/4800W	57-1/2 x 23-5/8	98	13.56	\$3,415.00
HT427AF*	22612	Autofill , Large Capacity, Opening 53 3/4" x 26 7/8" 208/240V, 1Ø (3Ø), 4960/6600W	57-1/2 x 30-5/8	122	19.15	\$4,685.00
HT500AF*	22315	Autofill , Opening 67 3/4" x 19 7/8" 208/240V, 1Ø (3Ø), 4500/6000W	71-1/2 x 23-5/8	117	16.57	\$4,035.00
HT527AF*	22613	Autofill , Large Capacity, Opening 67 3/4" x 26 7/8" 208/240V, 1Ø (3Ø), 6200/8250W	71-1/2 x 30-5/8	136	37.30	\$5,700.00

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***Select models are field convertible from 1Ø to 3Ø**



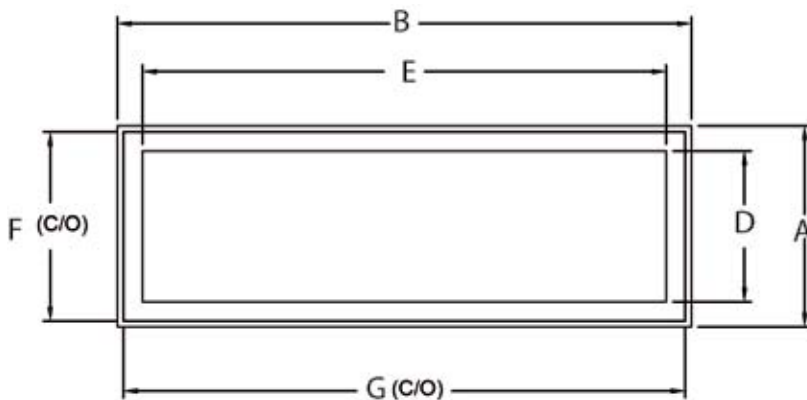
Features

- Self contained drop-in design
- Remote control enclosure with 3' conduit
- 120V with 8' cord and plug for ease of installation
- Stainless steel aluminum top
- Stainless steel mounting flange
- Recommended for metal counters
- Fully insulated for even heat distribution and energy savings
- Limited 1 year parts & labor warranty
- Stone tops in a variety of colors
- 220/230/240V
- 2nd year parts & labor warranty

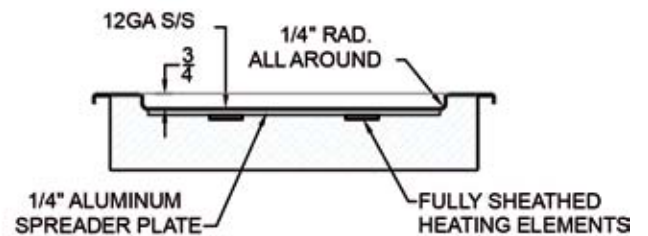


HT7200

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		NEW Hot Tops				
HT7100	N/A	One pan, 115V. 350W, 3.5A,	24 x 21	32	2.5	\$4,880.00
HT7200	N/A	Two pans, 115V. 575W, 5.0A,	36 x 21	45	3.7	\$5,750.00
HT7300	N/A	Three pans, 115V. 798W, 7.0A	48 x 21	59	4.8	\$6,740.00
HT7400	N/A	Four pan,s 115V. 1000W, 8.7A	60 x 21	70	6.0	\$7,610.00



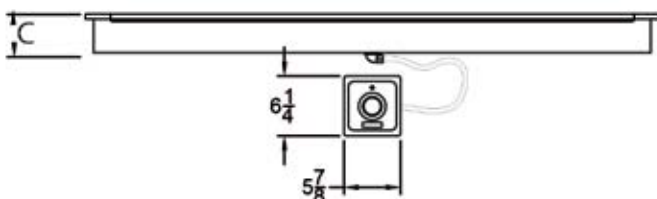
PLAN VIEW



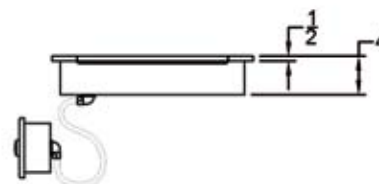
SECTION VIEW

SCALE: 2X

HT7400 SHOWN



FRONT VIEW



SIDE VIEW

Half-Size Pan - Top-Mount



Features

- The tubular element, located under the warming pan, allows for quick heating.
- The positive-off thermostat controls the element allowing for adjustable and more consistent temperatures. A signal light indicates that the heating element is energized.
- Warming pan is deep-drawn, stainless steel for maximum strength and durability.
- Designed for wet or dry operation.

HMP6 and HMP6DU

- Threaded mounting studs provide quick and easy top mount installation.
- The unique 6" x 20" half-size pans saves counter space.
- Thermostatic control is housed in a remote, oval panel with a guard ring to help prevent accidental temperature changes. (HMP6)
- Control is recessed in a one-piece, drawn, front-mounted panel. (HMP6ULD)

HSW6 and HSW6D

- Fully insulated for greater heat efficiency.
- Accommodates a 12" x 10" pan up to 6" deep.
- Control is recessed in a one-piece, drawn, front-mounted panel.
- Wellslok™ provides quick and easy installation in stainless steel countertops.
- Optional drain is available on HSW6D.



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	Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
			Single Pan Fractional Size Rectangular Warmers, Top-Mount, Thermostat Control				
	HMP6-120	21050	Half Size Long, Holds a 6" x 20" pan 120V, 1Ø, 750W, without Wellslok™	6-3/8 x 20-3/4	11	2.54	\$990.00
	HMP6D-120	21056	Half Size Long, Drain, Holds a 6" x 20" pan 120V, 1Ø, 750W, without Wellslok™	6-3/8 x 20-3/4	11	2.54	\$1,010.00
	HMP6DU-120	21477	Half Size Long, Drain, Holds a 6" x 20" pan 120V, 1Ø, 750W, without Wellslok™	6-3/8 x 20-3/4	14	2.54	\$1,040.00
	HMP6T-230	22367	220-240V, 1Ø, 575W				\$1,105.00
	HSW6-120	20986	Half Size, Holds a 12" x 10" pan 120V, 1Ø, 825W, with Wellslok™	11-5/8 x 13-7/8	18	2.16	\$1,080.00
	HSW6D-120	21232	Half Size, Drain, Holds a 12" x 10" pan 120V, 1Ø, 450W, with Wellslok™	11-5/8 x 13-7/8	18	2.16	\$1,080.00
	HSW6D	22605	208/240V, 1Ø, 620/825W, with Wellslok™				\$1,080.00

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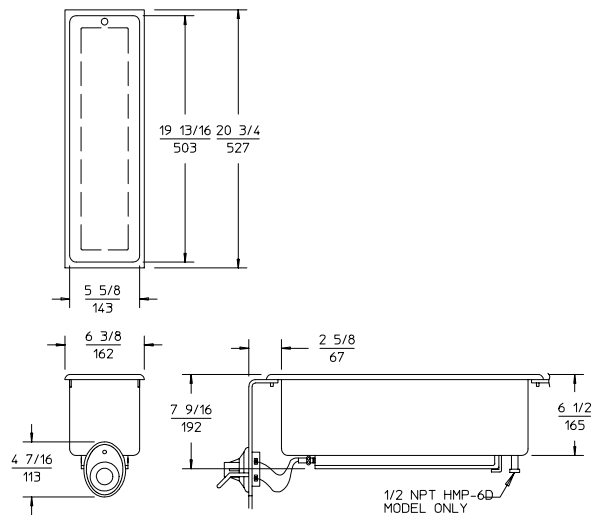
Accessories Page 64



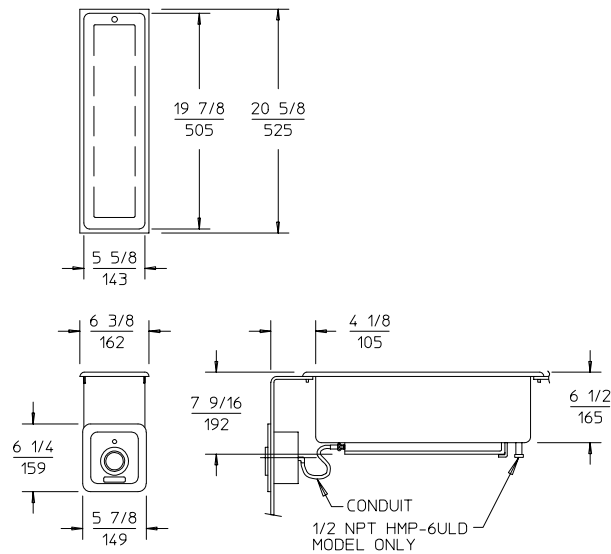
Half-Size Pan - Top-Mount



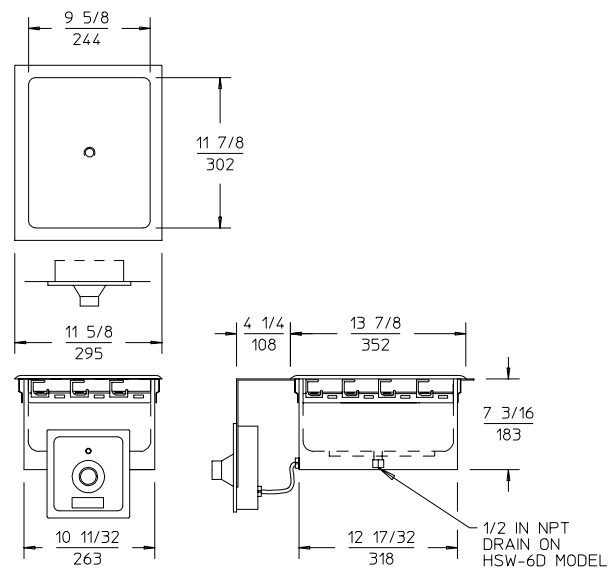
HMP6



HMP6DU



HSW6 & HSW6D



Built-In Products

Single Pan - Top-Mount



**2 YEAR LIMITED
PARTS WARRANTY**

**1 YEAR LIMITED
LABOR**



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Features











- The tubular element, located under the warming pan, allows for quick heating.
- Warming pan is deep-drawn, stainless steel for maximum strength and durability.
- Available with optional drain(D).
- Wellslok™ provides quick and easy installation in stainless steel counter tops.
- Designed for wet or dry operation.
- 12" x 20" standard warming pan easily adapts to a variety of fractional or round inset pans up to 6" pans.
- 1/3 larger capacity than standard 12" x 20" units for SS276TU(D) only.

SS206 (D)

- Infinite control is housed in a remote, oval panel with a guard ring to help prevent accidental temperature changes.
- Warmer has a high-limit thermostat, which prevents unit from overheating.

SS206T(D), SS206TU(D) and SS276TU(D)

- The positive-off thermostat controls the element allowing for adjustable and more consistent temperatures. A signal light indicates that the heating element is energized.
- Control is recessed in a one-piece, drawn, stainless steel panel to help prevent accidental temperature changes.

Model Number		Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
Single Pan 12" x 20", Top-Mount							
	SS206-120	20120	Infinite Control 120V, 1 Ø, 1200W	13-11/16 x 21-3/4	16	2.97	\$505.00
	SS206	20121	208/240V, 1 Ø, 900/1200W CSA Models available 120V-10AMPS, 1200 W 208V-4.3AMPS, 900 W, 240V-5.0AMPS, 1200W				\$505.00
	SS206D-120	20122	Infinite Control , with Drain 120V, 1 Ø, 1200W	13-11/16 x 21-3/4	16	2.97	\$580.00
	SS206D	20123	208/240V, 1 Ø, 900/1200W				\$580.00
 	SS206T-120	21269	Thermostat Control 120V, 1 Ø, 1200W	13-11/16 x 21-3/4	16	2.97	\$555.00
	SS206T	21270	208/240V, 1 Ø, 900/1200W				\$555.00
	SS206ET-230	22377	220-240V, 1 Ø, 1200W CSA Models available 120V-10AMPS, 1200 W 208V-4.3AMPS, 900 W, 240V-5.0AMPS, 1200 W				\$705.00
	SS206TU-120	21575	Thermostat Control 120V, 1 Ø, 1650W	13-11/16 x 21-3/4	20	4.15	\$630.00
	SS206TU	21576	208/240V, 1 Ø, 1240/1650W				\$630.00
 	SS206TD-120	21271	Thermostat Control , with Drain 120V, 1 Ø, 1200W	13-11/16 x 21-3/4	15	2.97	\$605.00
	SS206TD	21265	208/240V, 1 Ø, 900/1200W				\$605.00
	SS206TD-230	22378	220-240V, 1 Ø, 1200WV				\$775.00
	SS206TDU-120	21594	Thermostat Control , with Drain 120V, 1 Ø, 1650W	13-11/16 x 21-3/4	21	4.15	\$685.00
	SS206TDU	21577	208/240V, 1 Ø, 1240/1650W				\$685.00
Single Pan 12" x 27", Top-Mount							
	SS276TU-120	22101	Thermostat Control 120V, 1 Ø, 1650W	13-1/2 x 28-1/2	22	3.85	\$795.00
	SS276TU	22102	208/240V, 1 Ø, 1240/1650W CSA Models available 120V, 1 Ø 1650W, 208/240 V, 1 Ø, 1240/1650W				\$795.00
	SS276TDU-120	22103	Thermostat Control , with Drain 120V, 1 Ø, 1650W	13 -1/2 x 28-1/2	22	3.85	\$820.00
	SS276TDU	22104	208/240V, 1 Ø, 1240/1650W CSA Models available 120V, 1 Ø 1650W, 208/240 V, 1 Ø, 1240/1650W				\$820.00

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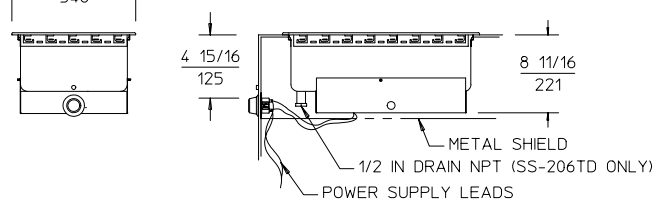
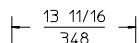
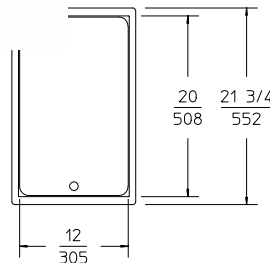
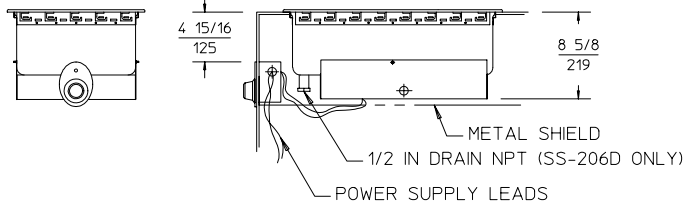
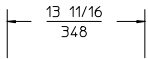
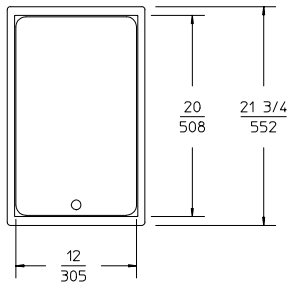
Accessories Page 64



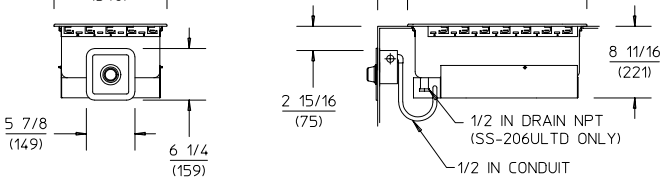
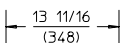
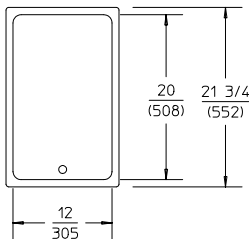
Single Pan - Top-Mount



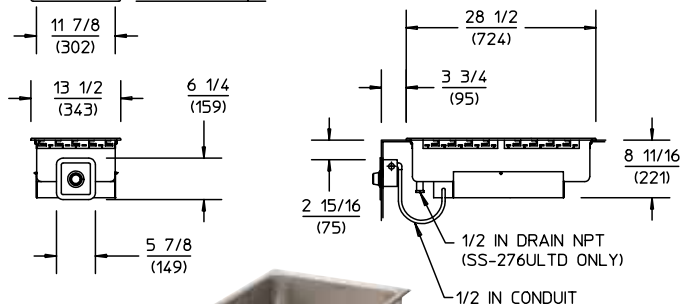
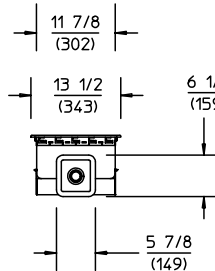
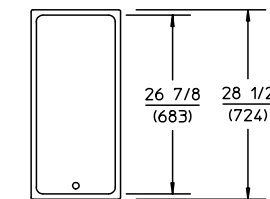
SS206D



Built-In Products



SS206TDU



SS276TDU

Accessories Page 64

Single Pan - Bottom-Mount



Features

- Warming pan is deep-drawn, stainless steel for maximum strength and durability.
- The tubular element located under the food well, allows for quicker heating.
- The positive-off thermostat (T) controls the element allowing for adjustable temperatures.
- Infinite control (SS206E, SS206ED), has a high limit switch to prevent accidental overheating.
- Designed for wet or dry operation.
- Available with optional drain (D).
- Fully insulated for greater efficiency (BMW models).
- Control is recessed in a one piece, die stamped stainless steel, remote panel to help prevent accidental temperature changes (BMW206ULSTD).



SS206ET













BMW206STDU



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**2 YEAR LIMITED
PARTS WARRANTY**

**1 YEAR LIMITED
LABOR**

	Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
Single Pan 12" x 20", Bottom-Mount, Square Corners							
C [®] 	SS206E-120 SS206E	20124	Infinite Control 120V, 1Ø, 1200W	13-11/16 x 21-3/4	14	2.97	\$500.00
		20125	208/240V, 1Ø, 900/1200W				\$500.00
C [®] 	SS206ED-120 SS206ED	20521	Infinite Control, with Drain 120V, 1Ø, 1200W	13-11/16 x 21-3/4	14	2.97	\$570.00
		20522	208/240V, 1Ø, 900/1200W				\$570.00
C [®] 	SS206ET	21286	Thermostat Control 208/240V, 1Ø, 900/1200W	13-11/16 x 21-3/4	15	2.97	\$570.00
C [®] 	SS206ETD-120 SS206ETD	21272	Thermostat Control, with Drain 120V, 1Ø, 1200W	13-11/16 x 21-3/4	15	2.97	\$570.00
		21273	208/240V, 1Ø, 900/1200W				\$590.00
C [®] 	BMW206ST	21542	Thermostat Control 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97	\$570.00
C [®] 	BMW206STU	N/A	Thermostat Control 208/240V, 1Ø, 1240/1650W	13-7/8 x 21-15/16	24	2.97	\$610.00
C [®] 	BMW206SDU	N/A	Thermostat Control, with Drain 120V, 1Ø, 1000W 208/240V, 1Ø, 1000/1330W	13-7/8 x 21-15/16	24	2.97	\$610.00
C [®] 	BMW206SDT	21544	Thermostat Control, with Drain 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97	\$595.00
C [®] 	BMW206STDU	22479	Thermostat Control, with Drain 208/240V, 1Ø, 1240/1650W	13-7/8 x 21-15/16	22	2.97	\$665.00
C [®] 	BMW206STD120 BMW206STD1208	N/A	Thermostat Control, with Drain 120V, 1Ø, 1000W 208/240V, 1Ø, 1000/1330W	13-7/8 x 21-15/16	24	2.97	\$635.00
							\$635.00

Accessories Page 64



Single Pan - Bottom-Mount

Features

- Warming pan is deep-drawn, stainless steel for maximum strength and durability.
- The tubular element located under the food well, allows for quicker heating.
- The positive-off thermostat (T) controls the element allowing for adjustable temperatures.
- Infinite control (SS206ER, SS206ERD), has a high limit switch to prevent accidental overheating.
- Designed for wet or dry operation.
- Available with optional drain (D).
- Fully insulated for greater efficiency (BMW models).
- Control is recessed in a one piece, die stamped stainless steel, remote panel to help prevent accidental temperature changes (BMW206ULRTD, BMW206ULRTD/AF).
- Auto-Fill (AF) models maintain the proper water level in the pan through the use of a water sensor and solenoid valve.



SS206ERD







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PARTS WARRANTY**

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LABOR**



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Built-In Products

	Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
			Single Pan 12" x 20", Bottom-Mount, Round Corners				
C  US	SS206ER-120	20788	Infinite Control 120V, 1Ø, 1200W	13-7/8 x 21-15/16	14	2.97	\$505.00
	SS206ER	20789	208/240V, 1Ø, 900/1200W				\$505.00
C  US	SS206ERD-120	20790	Infinite Control, with Drain 120V, 1Ø, 1200W	13-7/8 x 21-15/16	14	2.97	\$580.00
	SS206ERD	20791	208/240V, 1Ø, 900/1200W				\$580.00
C  US	BMW206RT	21546	Thermostat Control 208/240V, 1Ø, 1240/1650W	13-11/16 x 21-13/16	22	2.97	\$580.00
C  US	BMW206RTD120	21547	Thermostat Control, with Drain 120V, 1Ø, 1200W	13-11/16 x 21-13/16	22	2.97	\$585.00
	BMW206RTD	21548	208/240V, 1Ø, 1240/1650W				\$585.00
C  US	BMW206RTDU	22482	Thermostat Control, with Drain 208/240V, 1Ø, 1240/1650W	13-7/8 x 21-15/16	22	2.97	\$675.00
C  US	BMW206RTDAFU	23052	Autofill, Thermostat Control, with Drain 208/240V, 1Ø, 1240/1650W	13-7/8 x 21-15/16	24	2.97	\$1,260.00

Single Pan - Top-Mount



Features

- Wellslok™ provides quick and easy installation in stainless steel countertops.
- Designed for wet or dry operation.
- Fully insulated for greater efficiency.
- Each well is one-piece, deep-drawn, stainless steel construction for maximum strength and durability.
- Available with optional drain (D).
- Thermostat (T) models with higher wattage provide more accurate temperature control.
- Auto-Fill (AF) models maintain the proper water level in the pan through the use of a water sensor and solenoid valve.

MOD127T, MOD127TD, MOD127TD/AF

- 1/3 larger capacity than the standard 12" x 20" unit.



MOD100



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**2 YEAR LIMITED
PARTS WARRANTY**

**1 YEAR LIMITED
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Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
Single Pan 12" x 20", Top-Mount						
MOD100-120 MOD100	20459 20460	Infinite Control 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W <i>CSA model available: 120V 10A, 208V 4.3A, 240V 5.0A</i>	13-3/4 x 21-3/4	24	4.15	\$700.00 \$700.00
MOD100D-120 MOD100D	20530 20531	Infinite Control, with Drain 120V, 1Ø, 1200W 208/240V, 1Ø, 900/1200W	13-3/4 x 21-3/4	24	4.15	\$770.00 \$770.00
MOD100T-120 MOD100T MOD100T-230	21277 21015 22372	Thermostat control 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W 220-240V, 1Ø, 1650W	13-3/4 x 21-3/4	24	4.15	\$745.00 \$745.00 \$780.00
MOD100TD-120 MOD100TD MOD100TD-230	21278 21017 22373	Thermostat control, with Drain 120V, 1Ø, 1650W 208/240V, 1Ø, 1240/1650W 220-240V, 1Ø, 1650W	13-3/4 x 21-3/4	24	4.15	\$815.00 \$815.00 \$855.00
MOD100TDAF	21920	Autofill, Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 23-1/2	30	4.15	\$1,445.00
N/A	N/A	6' cord & plug for all MOD100s in 120V				\$50.00
N/A	N/A	6' cord & plug for all MOD100s in 208/240V				\$50.00
Single Pan 12" x 27", Top-Mount						
MOD127T	22940	Thermostat control 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	25	5.2	\$1,005.00
MOD127TD	22939	Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	25	5.2	\$1,120.00
MOD127TDAF	22938	Autofill, Thermostat control, with Drain 208/240V, 1Ø, 1240/1650W each	14-3/4 x 30-1/2	30	5.2	\$1,755.00

Export models cannot be returned

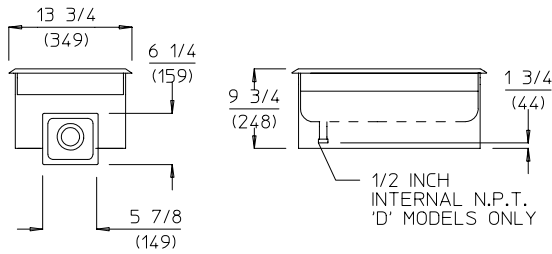
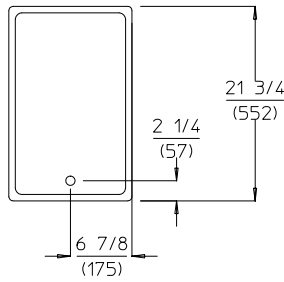
Cords and plugs are available on all 120V & 208/240V models (optional)

AutoFill models require a water connection. Please refer to the operator's manual and installation instructions for details

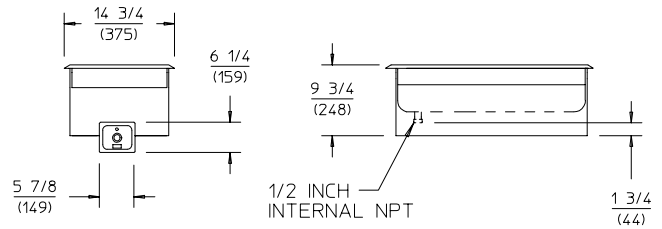
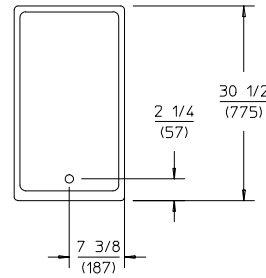
Accessories Page 64



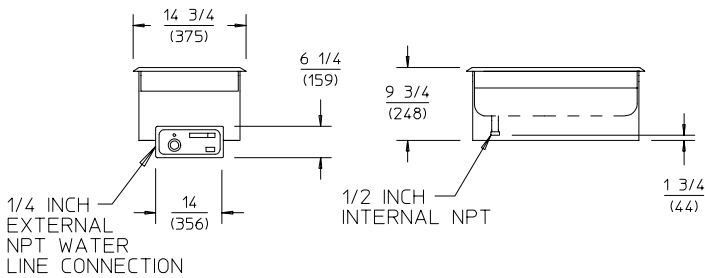
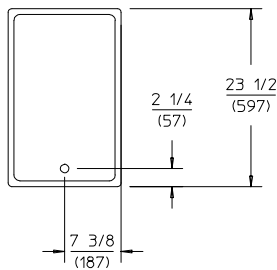
Single Pan - Top-Mount



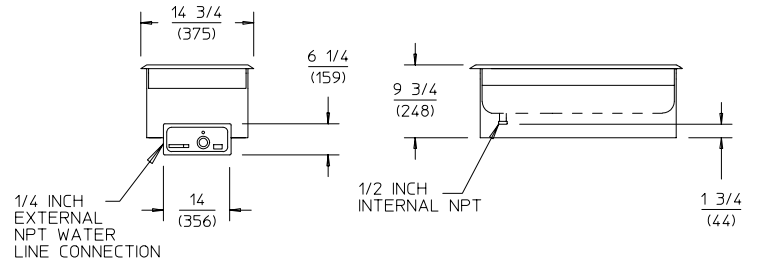
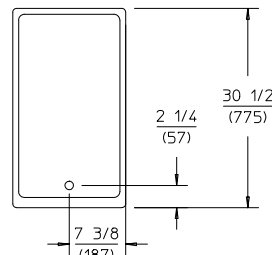
MOD I00TD



MOD I27TD



MOD I00TD/AF



MOD I27TD/AF

Built-In Products

Two Pan - Top-Mount



**2 YEAR LIMITED
PARTS WARRANTY**

**1 YEAR LIMITED
LABOR**

Features

- Wellslok™ provides quick and easy installation in stainless steel countertops.
- Designed for wet or dry operation.
- Fully insulated for greater efficiency.
- Each well is one-piece, deep-drawn, stainless steel construction for maximum strength and durability.
- Available with optional individual drains (D), drain manifolds (DM), and thermostat drain manifolds (TDM).
- Thermostat (T) models with higher wattage provide more accurate temperature control.
- Auto-Fill (AF) models maintain the proper water level in the pan through the use of a water sensor and solenoid valve.

MOD200TDN, MOD200TDMN, MOD200TDMN/AF

- Narrow configuration available for those small space applications.

MOD227TDM, MOD227TDM/AF

- 1/3 larger capacity than the standard 12" x 20" unit.



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Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Two Pan 12" x 20", Top-Mount				
MOD200	20448	Infinite control 208/240V, 1Ø, 900/1200W each <i>CSA model available: 208V 8.7A, 240V 10A</i>	29-1/2 x 23-5/8	51	7.89	\$1,790.00
MOD200D	20449	Infinite control , with Drain 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89	\$1,920.00
MOD200DM	22027	Infinite control , with Drain Manifold 208/240V, 1Ø, 900/1200W each	29-1/2 x 23-5/8	51	7.89	\$1,970.00
MOD200T	21016	Thermostat control 208/240V, 1Ø, 1240/1650W each	29-1/2 x 23-5/8	51	7.89	\$1,910.00
MOD200TD	21233	Thermostat control , with Drain 208/240V, 1Ø, 1240/1650W each	29-1/2 x 23-5/8	53	7.89	\$2,100.00
MOD200TDM	22028	Thermostat control , with Drain Manifold 208/240V, 1Ø, 1240/1650W	29-1/2 x 23-5/8	51	7.89	\$2,120.00
MOD200TDMAF	21921	Autofill, Thermostat control with Drain Manifold, 208/240V, 1Ø, 1240/1650W each	29-1/2 x 23-5/8	65	7.89	\$2,800.00
		Two Pan 12" x 20" Slim Line, Narrow-Width, Top-Mount				
MOD200TDN	23218	Thermostat control , with Drain 208/240V, 1Ø, 1240/1650W each	45-7/8 x 15-3/4	51	10.55	\$2,280.00
MOD200TDMN	23211	Thermostat control , with Drain Manifold 208/240V, 1Ø, 1240/1650W each	45-7/8 x 15-3/4	60	10.55	\$2,295.00
MOD200TDMNAF	23212	Autofill, Thermostat control with Drain Manifold, 208/240V, 1Ø, 1240/1650W each	45-7/8 x 15-3/4	65	10.55	\$2,940.00
N/A	N/A	6' cord & plug for all MOD200s in 208/240V	-	-	-	\$50.00
		Two Pan 12" x 27", Top-Mount				
MOD227TDM	22275	Thermostat control , with Drain Manifold 208/240V, 1Ø, 1240/1650W each	29-1/2 x 30-9/16	65	10.15	\$2,720.00
MOD227TDMAF	22279	Autofill, Thermostat control , with Drain Manifold, 208/240V, 1Ø, 1240/1650W each	29-1/2 x 30-9/16	65	10.15	\$3,380.00

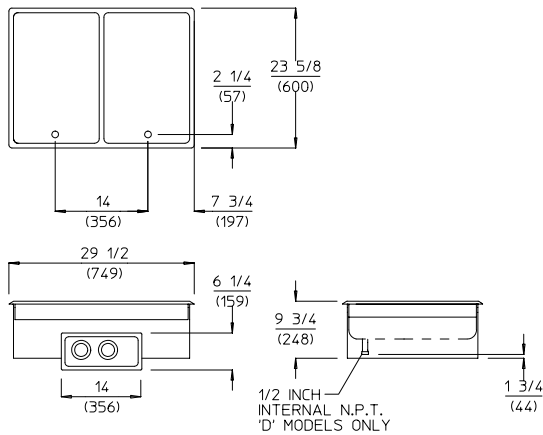
Cords and plugs are available on all 120V & 208/240V models (optional)

AutoFill models require a water connection. Please refer to the operator's manual and installation instructions for details

Accessories Page 64



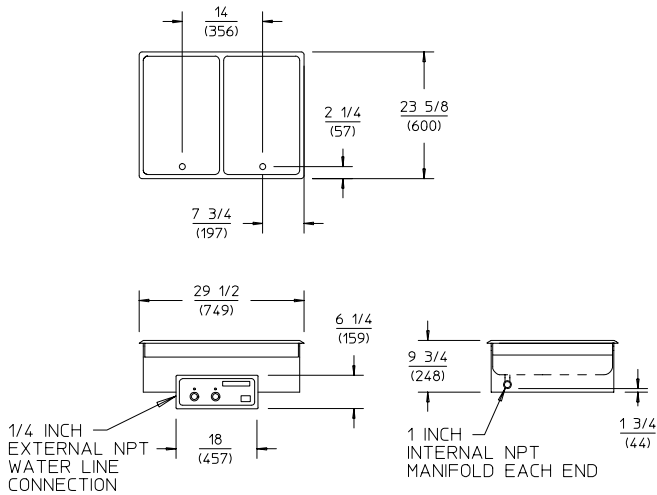
Two Pan - Top-Mount



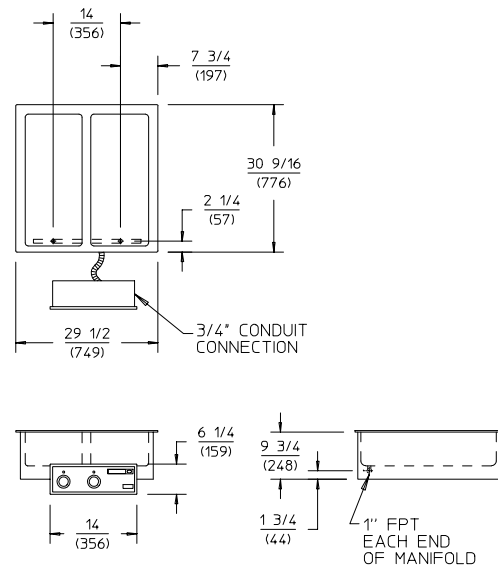
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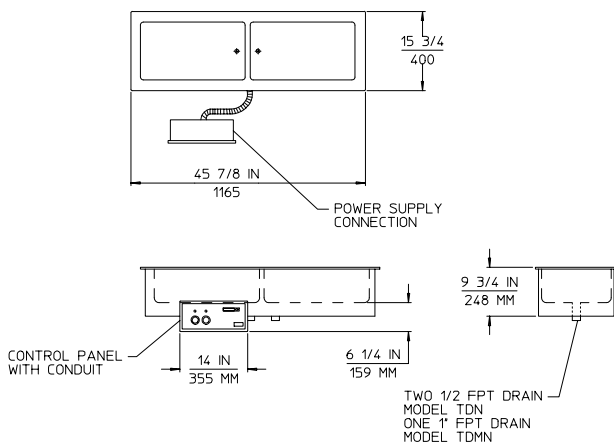
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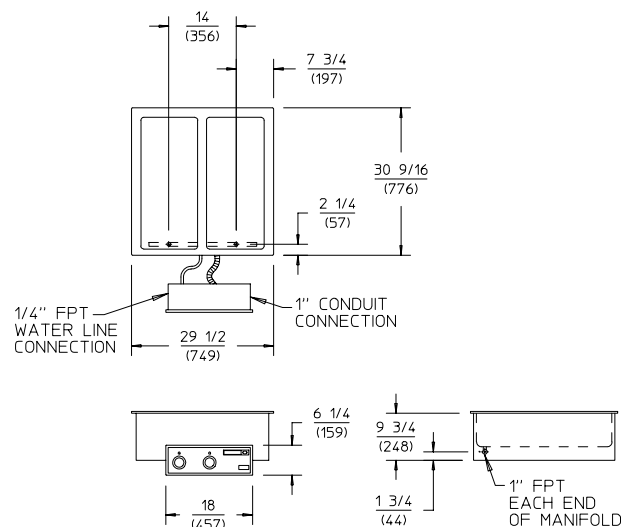
MOD200TDM/AF



MOD227TDM



MOD200TDMN



MOD227TDM/AF

Built-In Products

Accessories Page 64

Three Pan - Top-Mount



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Features

- Wellslok™ provides quick and easy installation in stainless steel countertops.
- Designed for wet or dry operation.
- Fully insulated for greater efficiency.
- Each well is one-piece, deep-drawn, stainless steel construction for maximum strength and durability.
- Available with optional individual drains (D), drain manifolds (DM), and thermostat drain manifolds (TDM).
- Thermostat (T) models with higher wattage provide more accurate temperature control.
- Auto-Fill (AF) models maintain the proper water level in the pan through the use of a water sensor and solenoid valve.

MOD300TDN, MOD300TDMN, MOD300TDMNAF

- Narrow configuration available for those small space applications.

MOD327TDM, MOD327TDMAF

- 1/3 larger capacity than the standard 12" x 20" unit.

**2 YEAR LIMITED
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Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
Three Pan 12" x 20", Top-Mount						
MOD300	20363	Infinite control 208/240V, 3Ø (1Ø), 900/1200W each <i>CSA model available: 208V 13.5A, 240V 15A</i>	43-1/2 x 23-5/8	73	10.54	\$2,330.00
MOD300D	20697	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	74	10.54	\$2,600.00
MOD300DM	20366	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	43-1/2 x 23-5/8	78	10.54	\$2,650.00
MOD300T	21892	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	75	10.54	\$2,530.00
MOD300TD	21891	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	75	10.54	\$2,820.00
MOD300TDM	21890	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	43-1/2 x 23-5/8	78	10.54	\$2,940.00
MOD300TDMAF	21922	Autofill, Thermostat control with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 23-5/8	90	10.54	\$3,470.00
Three Pan 12" x 20" Slim Line, Narrow-Width, Top-Mount						
MOD300TDN	23219	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	67-15/16 x 15-3/4	82		\$2,990.00
MOD300TDMN	23213	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	67-15/16 x 15-3/4	85		\$3,020.00
MOD300TDMNAF	23214	Autofill, Thermostat control with Drain Manifold, 208/240V, 3Ø (1Ø), 1240/1650W each	67-15/16 x 15-3/4	78		\$3,780.00
Three Pan 12" x 27", Top-Mount						
MOD327TDM	22276	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 30-9/16	90	12.45	\$3,660.00
MOD327TDMAF	22280	Autofill, Thermostat control, with Drain Manifold , 208/240V, 3Ø (1Ø), 1240/1650W each	43-1/2 x 30-9/16	90	12.45	\$4,500.00

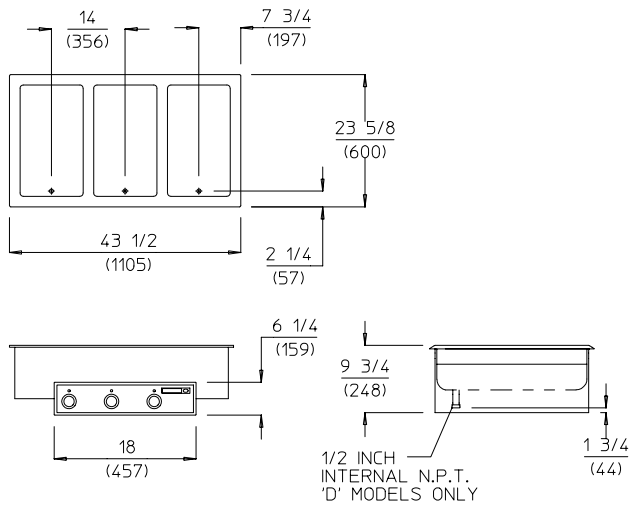
All MOD300's ship 3Ø and are field convertible to 1Ø

AutoFill models require a water connection. Please refer to the operator's manual and installation instructions for details

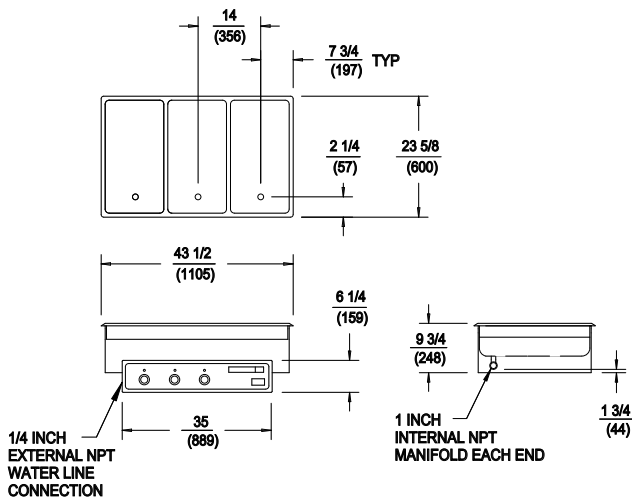
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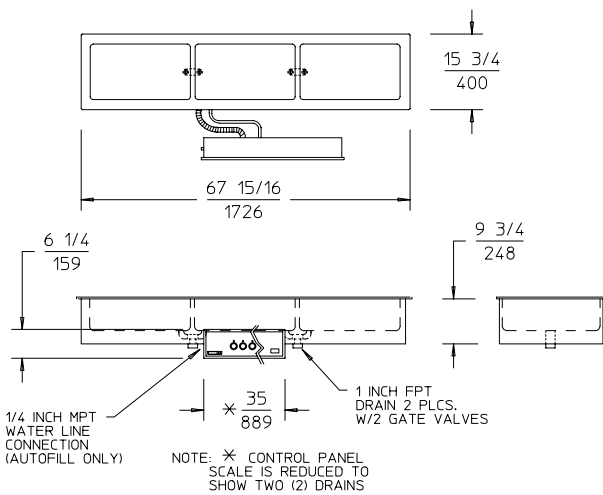
Three Pan - Top-Mount



MOD300TD



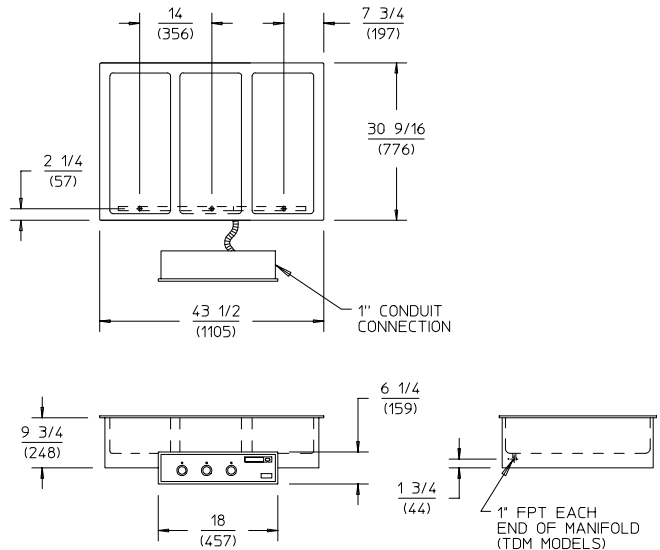
MOD300TDM/AF



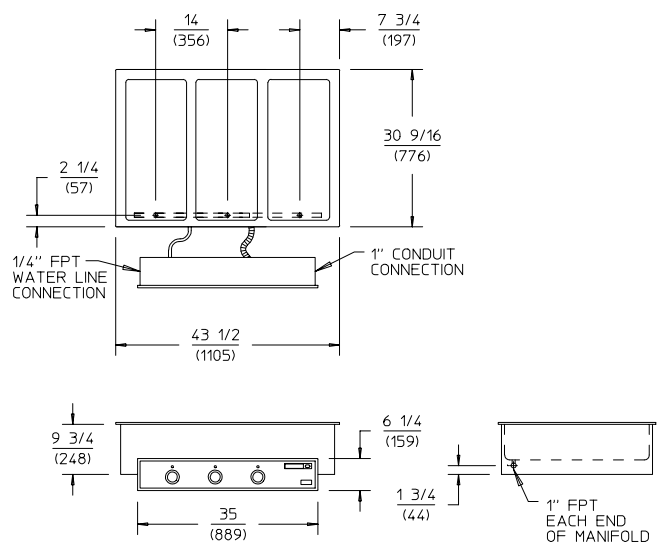
MOD300TDMN



MOD300TDMN/AF



MOD327TDM



MOD327TDM/AF

Accessories Page 64

Four Pan - Top-Mount



PRODUCTS ON THIS PAGE ARE
**MADE IN THE
U.S.A.**

Features

- Wellslok™ provides quick and easy installation in stainless steel countertops.
- Designed for wet or dry operation.
- Fully insulated for greater efficiency.
- Each well is one-piece, deep-drawn, stainless steel construction for maximum strength and durability.
- Available with optional individual drains (D), drain manifolds (DM), and thermostat drain manifolds (TDM).
- Thermostat (T) models with higher wattage provide more accurate temperature control.
- Auto-Fill (AF) models maintain the proper water level in the pan through the use of a water sensor and solenoid valve.

MOD427TDM, MOD427TDM/AF

- 1/3 larger capacity than the standard 12" x 20" unit.

**2 YEAR LIMITED
PARTS WARRANTY**

1 YEAR LIMITED LABOR

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Four Pan 12" x 20", Top-Mount				
MOD400	20364	Infinite control 208/240V, 3Ø (1Ø), 900/1200W each <i>CSA model available: 208V 18.3A, 240V 20A</i>	57-1/2 x 23-5/8	95	13.56	\$3,105.00
MOD400D	20698	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	95	13.56	\$3,560.00
MOD400DM	20367	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	57-1/2 x 23-5/8	98	13.56	\$3,860.00
MOD400T	21895	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	98	13.56	\$3,270.00
MOD400TD	21894	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	105	13.56	\$3,765.00
MOD400TDM	21893	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	57-1/2 x 23-5/8	105	13.56	\$3,985.00
MOD400TDMAF	21923	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	112	13.56	\$4,760.00
MOD400TDMAFS	22705	Autofill, Single control panel, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 23-5/8	112	13.56	\$4,760.00
		Four Pan 12" x 27", Top-Mount				
MOD427TDM	22277	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 30-9/16	112	15.85	\$4,910.00
MOD427TDMAF	22281	Autofill, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 30-9/16	112	19.15	\$5,780.00
MOD427TDMAF1	22707	Autofill, Single control panel, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	57-1/2 x 30-9/16	124	19.15	\$5,780.00

All MOD400's ship 3Ø and are field convertible to 1Ø

AutoFill models require a water connection. Please refer to the operator's manual and installation instructions for details

Accessories Page 64



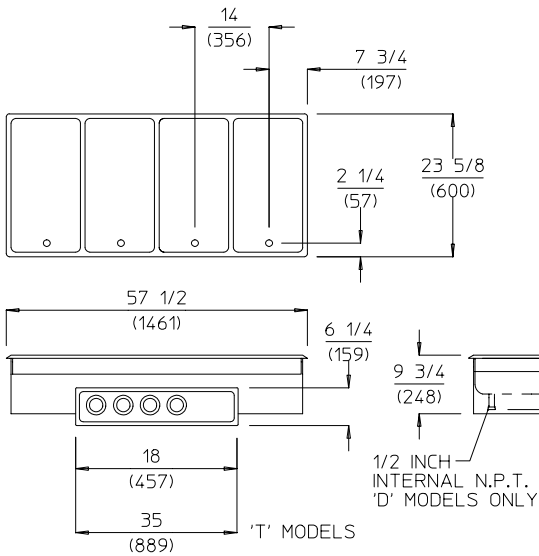
Four Pan - Top-Mount



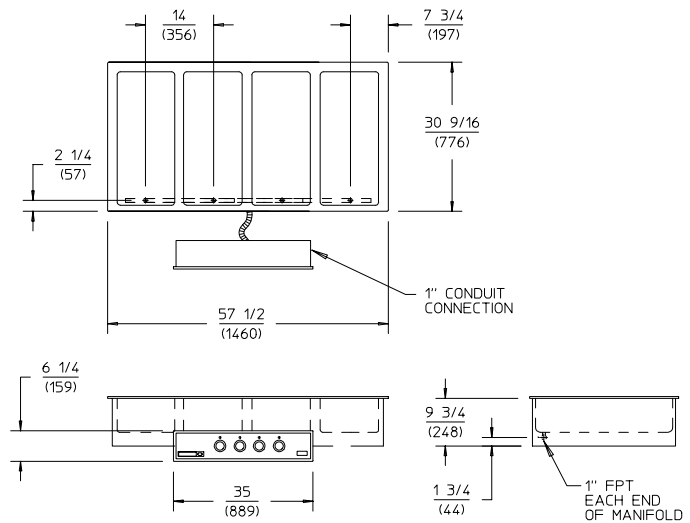
MOD400



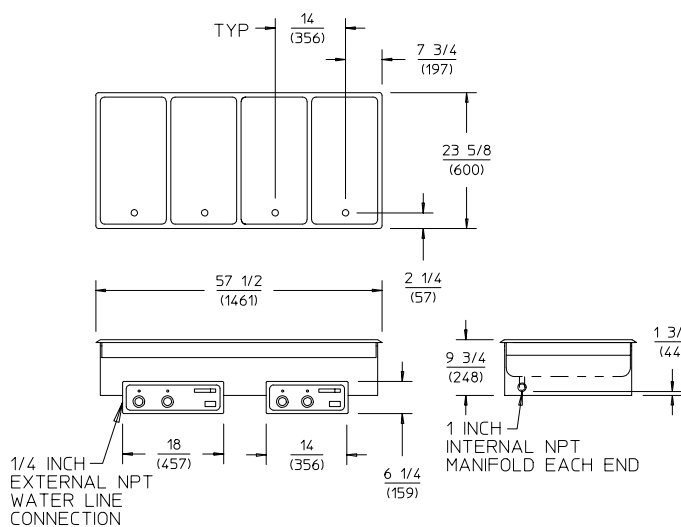
MOD427TDM



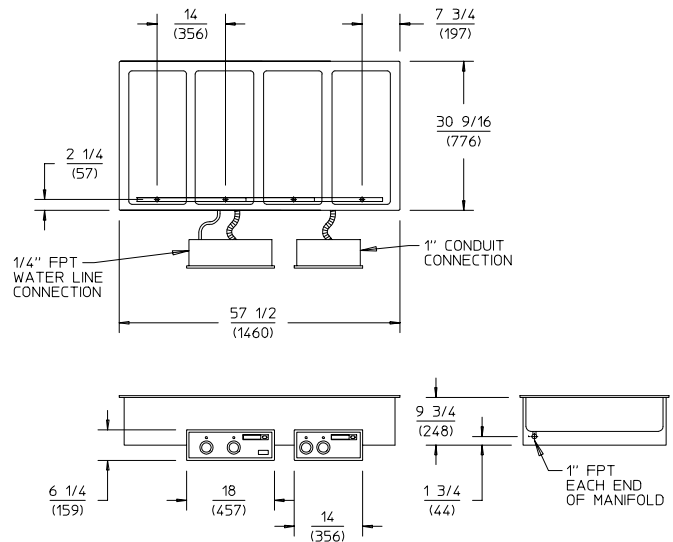
MOD400TD



MOD427TDM



MOD400TDM/AF



MOD427TDM/AF

Built-In Products

Five Pan - Top-Mount



PRODUCTS ON THIS PAGE ARE
**MADE IN THE
U.S.A.**

Features

- Wellslok™ provides quick and easy installation in stainless steel countertops.
- Designed for wet or dry operation.
- Fully insulated for greater efficiency.
- Each well is one-piece, deep-drawn, stainless steel construction for maximum strength and durability.
- Available with optional individual drains (D), drain manifolds (DM), and thermostat drain manifolds (TDM).
- Thermostat (T) models with higher wattage provide more accurate temperature control.
- Auto-Fill (AF) models maintain the proper water level in the pan through the use of a water sensor and solenoid valve.

MOD527TDM, MOD527TDM/AF

- 1/3 larger capacity than the standard 12" x 20" unit.

**2 YEAR LIMITED
PARTS WARRANTY**

1 YEAR LIMITED LABOR

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Five Pan 12" x 20", Top-Mount				
MOD500	20365	Infinite control 208/240V, 3Ø (1Ø), 900/1200W each CSA model available: 208V 23A, 240V 25A	71-1/2 x 23-5/8	105	16.57	\$3,885.00
MOD500D	20669	Infinite control, with Drain 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	116	16.57	\$4,330.00
MOD500DM	20368	Infinite control, with Drain Manifold 208/240V, 3Ø (1Ø), 900/1200W each	71-1/2 x 23-5/8	118	16.57	\$4,755.00
MOD500T	21898	Thermostat control 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	116	16.57	\$4,060.00
MOD500TD	21897	Thermostat control, with Drain 208/240V, 3Ø (1Ø), 1240/1650W each	71 1/2 x 23 5/8	116	16.57	\$4,700.00
MOD500TDM	21896	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W	71-1/2 x 23-5/8	122	16.57	\$4,880.00
MOD500TDMAF	21924	Autofill, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	136	16.57	\$5,900.00
MOD500TDMAFS	22706	Autofill, Single control panel, Thermostat control with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 23-5/8	126	16.57	\$5,900.00
		Five Pan 12" x 27", Top-Mount				
MOD527TDM	22278	Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 30-9/16	136	19.15	\$6,005.00
MOD527TDMAF	22282	Autofill, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 30-9/16	232	37.30	\$7,390.00
MOD527TDMAFS	22708	Autofill, Single control panel, Thermostat control, with Drain Manifold 208/240V, 3Ø (1Ø), 1240/1650W each	71-1/2 x 30-9/16	232	37.30	\$7,420.00

All MOD500's ship 3Ø and are field convertible to 1Ø

AutoFill models require a water connection. Please refer to the operator's manual and installation instructions for details

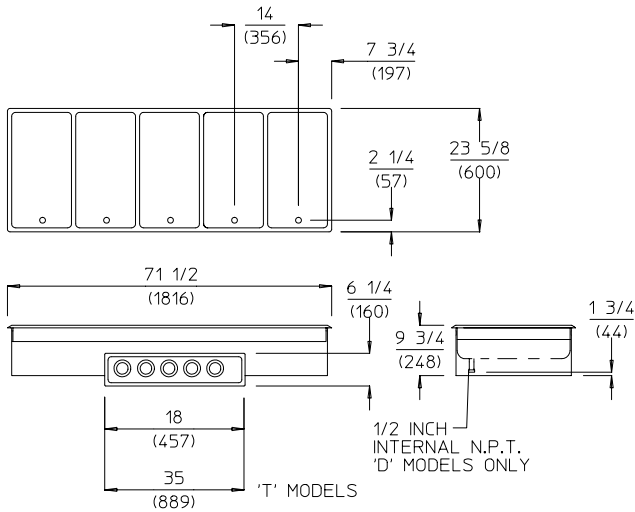
Accessories Page 64



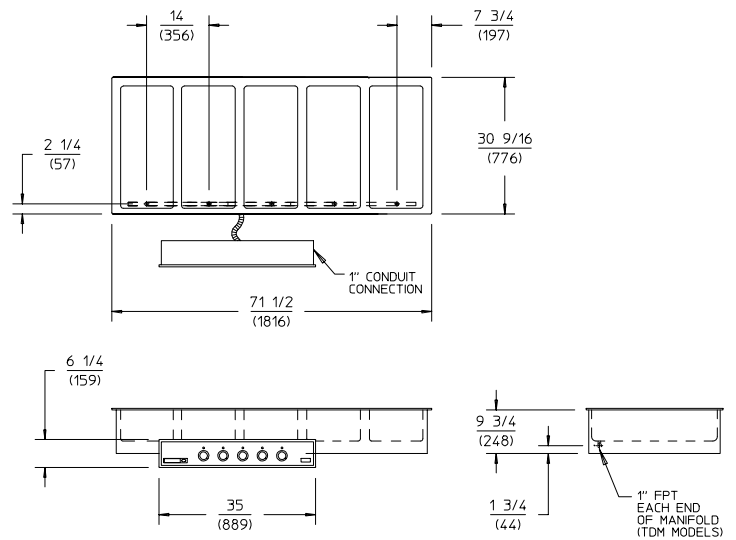
Five Pan - Top-Mount



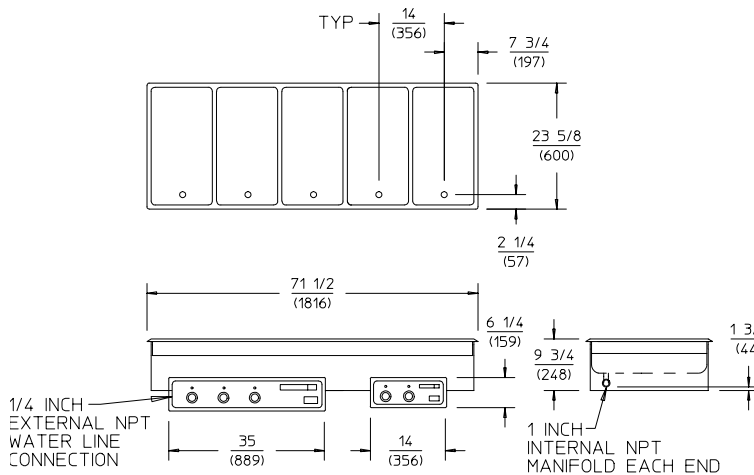
MOD500



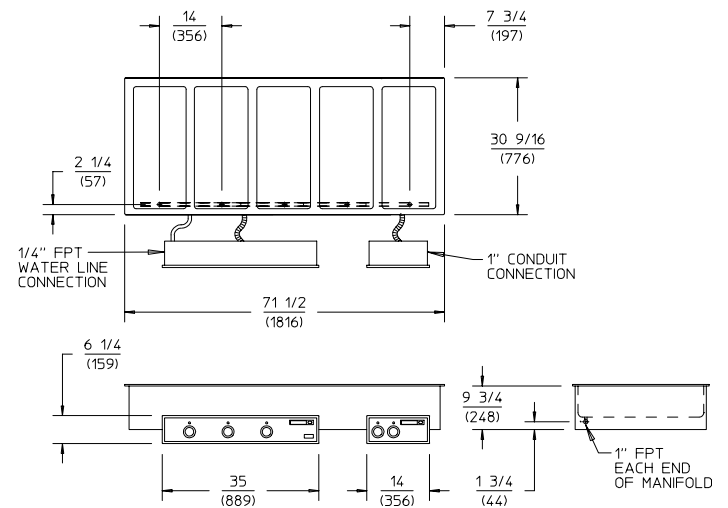
MOD500TD



MOD527TDM



MOD500TDM/AF



MOD527TDM/AF

Built-In Products

Built-In Warming - Accessories



PRODUCTS ON THIS PAGE ARE
MADE IN THE U.S.A.

ACCESSORIES

Part Number	Description	Ship Weight	Price
ADAPTER TOPS FOR ROUND WARMERS			
20177	Adapter Top, Converts 7 quart models to hold 4 quart inset	1	\$54.00
20822	Adapter Top, Converts 11 quart models to hold 4 quart inset	2	\$64.00
20175	Adapter Top, Converts 11 quart models to hold 7 quart inset	2	\$64.00
ADAPTER TOPS FOR 12" x 20" ROUND CORNER WARMERS			
23138	Adapter Top, Converts warmer to hold one 4 quart and one 11 quart inset	2	\$54.00
23139	Adapter Top, Converts warmer to hold one 7 quart and one 11 quart inset	2	\$54.00
23142	Adapter Top, Converts warmer to hold three 4 quart insets	2	\$54.00
ADAPTER TOPS FOR 12" x 20" SQUARE CORNER WARMERS			
20176	Adapter Top, Converts warmer to hold two 7 quart insets	2	\$108.00
20434	Adapter Top, Converts warmer to hold two 4 quart and two 2 1/2 quart insets	2	\$118.00
21615	Adapter Top, Converts warmer to hold three 4 quart insets	2	\$80.00
21621	Adapter Top, Converts warmer to hold one 7 quart and one 11 quart inset	2	\$97.00
21624	Adapter Top, Converts warmer to hold four 2 1/2 quart insets	2	\$84.00
ADAPTER TOPS FOR 12" x 27" SQUARE CORNER WARMERS			
22589	Adapter Top, Converts warmer to hold three 7 quart insets	1	\$190.00
23115	Adapter Top, Converts warmer to hold two 11 quart insets	1	\$180.00
INSETS WITH LIDS & LADLE			
20774	4 quart Round Inset, Fits 6 1/2" opening	2	\$97.00
20587	7 quart Round Inset, Fits 8 1/2" opening	3	\$118.00
20908	11 quart Round Inset, Fits 10 1/2" opening, with handles and slotted lid	4	\$220.00
21057	11 quart Round Inset, Fits 10 1/2" opening, with hinged lid, NO handles	6	\$260.00
21860	8 ounce Soup Ladle	1	\$43.00
BUILT-IN WARMER MISCELLANEOUS			
21709	Drain Screen	1	\$16.00
20385	Drain Valve Extension Kit, Extension from drain to counter front with remote handle, for use with "D" models only, excluding "DM" models. Includes 1/2" brass drain valve.		\$210.00
22592	Wellslok™ Extension Kit*, For UL listed non-insulated circular warmers only to adapt to wood countertops up to 1 1/2" thick	1	\$86.00
22593	Wellslok™ Extension Kit*, For UL listed 12" x 20" warmers only to adapt to wood countertops up to 1 1/2" thick	1	\$108.00
WL0330	Wellslok Extension kit for Fully Insulated Round Warmers only to adapt to wood countertops up to 1 1/2" thick	1	\$86.00
N/A	Optional 72" Wiring Thermostatically controlled warmers, per well Infinite Switch controlled warmers, per well Please contact factory for availability of optional wiring		\$135.00 \$70.00

*Wellslok™ Extension Kits for UL listed units approved for installation in wood countertops. **One well unit requires one kit. Two to three well units require two kits. Four to five well units require three kits.**

ADTBAR-HT	Adapter bar for Bain Marie Style Warmers	1	\$36.00
N/A	6' cord & plug for all MOD100s in 120V	1	\$52.00
N/A	6' cord & plug for all MOD100s in 208/240V	1	\$52.00
N/A	6' cord & plug for all MOD200s in 208/240V	1	\$52.00

H.O.T. &

C.O.L.D.

BUILT-IN/DROP-IN WELLS



69
New
DROP-IN MODELS!



	Standard	Slim Line	Slim Line w/ Slope Tops	Sloped Tops	Extra Capacity 4 each - 3rd Size Pans per Well
Cold Pans NSF-7	✓	✓	✓	✓	✓
Cold Pans NSF-2	✓	✓	✓	✓	✓
Dual Temp Hot & Cold	✓	✓	✓	✓	✓
Ice Pans	✓	✓	✓	✓	
Frost Tops	✓	✓			
Hot Tops	✓	✓			
Modular Hot	✓	✓			✓
Bain Marie Warmers	✓				✓

Hot and Cold Pans



Features

- Single control switch for changing from hot to cold operation.
- Flexible 24" long conduit connects stainless steel control panel for optional counter mounting.
- Units are designed for installation into a wood or metal counter fixture.

Refrigerated Cold Pan Operation

- Adjustable pan supports lower inset pan 3" to comply with NSF-7 performance requirements and allows a layer of cold air to insulate food, keeping it colder and fresher.
- Air-cooled condensing unit has R-134-A (HRCP7200) and R-404-A (all others) both are CFC free.
- Drop-in, refrigerated cold pan is designed to hold pre-chilled products at a pre-set serving temperature.
- Easy access to temperature and function controls.
- Fully insulated cold pans are supplied with cooling coils on both the bottom sides for greater efficiency.
- Larger compressor on unit provides quicker refrigeration.

Bain Marie Warmer Operation

- All models have the automatic water fill system (AF) that maintains the proper water level in each pan through the use of a water sensor and solenoid valve.
- Electric immersion heating system directly transfers heat to the water.
- Interior and top flange is heavy-duty (18 gauge) stainless steel for maximum strength and durability.
- The unit has a large 1-inch drain with screen.
- Adapter bars are included with each unit to allow the use of a variety of different sized pans.
- Warming feature designed for wet operation only.



HRCP7200



PRODUCTS ON THIS PAGE ARE
**MADE IN THE
U.S.A.**

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Hot/Cold Wells for 12" x 20" Pans NSF 7				
HRCP7100	N/A	One pan, (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 4.9A, 1Ø, 134A refrigerant	19-1/8 x 27-1/8	175	11.3	\$8,495.00
HRCP7200	22840	Two pans, (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 4.9A, 1Ø, 134A refrigerant	32-3/4 x 27-1/8	220	18.3	\$8,890.00
HRCP7300	22841	Three pans, (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 14.4/16.7A, 1Ø (COLD) 115V, 1/3HP, 5.6A, 1Ø, 404A refrigerant	46-1/2 x 27-1/8	240	25.8	\$9,290.00
HRCP7400	22842	Four pans, (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 18.1/20.8A, 1Ø (COLD) 115V, 1/2HP, 6.4A, 1Ø, 404A refrigerant	60-1/4 x 27-1/8	275	33.3	\$10,315.00
HRCP-7500	22843	Five pans, (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.2A, 1Ø, 404A refrigerant	74 x 27-1/8	298	41.0	\$11,415.00
HRCP7600	22844	Six pans, (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.2A, 1Ø, 404A refrigerant	87-3/4 x 27-1/8	320	47.8	\$11,615.00
		NEW Dual Temperature Slim Lines 12" x 20" Pans NSF 7				
HRCP7200SL	N/A	Two pans, (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 4.9A, 1Ø, 134A refrigerant	49 x 19-1/8	220	18.26	\$9,825.00
HRCP7300SL	N/A	Three pans, (HOT) 404A Refrigerant, 208/240V, 3.0/4.0W, 14.4/16.7A, 1Ø (COLD) 115V, 1/3HP, 5.5A, 1Ø, 404A refrigerant	70 x 19-1/8	240	25.78	\$10,220.00
HRCP7400SL	N/A	Four pans, (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 18.1/20.8A, 1Ø (COLD) 115V, 1/2HP, 8.9A, 1Ø, 404A refrigerant	92 x 19-1/8	275	33.3	\$11,575.00
		NEW Dual Temperature Slim Line, Slope Top 12" x 20" Pans NSF 7				
HRCP7200SLST	N/A	Two pans, (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 4.9A, 1Ø, 134A refrigerant	49 x 19-1/8	220	18.26	\$10,290.00
HRCP7300SLST	N/A	Three pans, (HOT) 404A Refrigerant, 208/240V, 3.0/4.0W, 14.4/16.7A, 1Ø (COLD) 115V, 1/3HP, 5.5A, 1Ø, 404A refrigerant	70 x 19-1/8	240	25.78	\$10,700.00
HRCP7400SLST	N/A	Four pans, (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 18.1/20.8A, 1Ø (COLD) 115V, 1/2HP, 8.9A, 1Ø, 404A refrigerant	92 x 19-1/8	275	33.3	\$12,125.00

Export models available, contact factory for details and pricing.

Accessories Page 71



Hot and Cold Pans

Features

- Single control switch for changing from hot to cold operation.
- Flexible 24" long conduit connects stainless steel control panel for optional counter mounting.
- Units are designed for installation into a wood or metal counter fixture.

Refrigerated Cold Pan Operation

- Adjustable pan supports lower inset pan 3" to comply with NSF-7 performance requirements and allows a layer of cold air to insulate food, keeping it colder and fresher.
- Air-cooled condensing unit has R-134-A (HRCP7200) and R-404-A (all others) both are CFC free.
- Drop-in, refrigerated cold pan is designed to hold pre-chilled products at a pre-set serving temperature.
- Easy access to temperature and function controls.
- Fully insulated cold pans are supplied with cooling coils on both the bottom sides for greater efficiency.
- Larger compressor on unit provides quicker refrigeration.

Bain Marie Warmer Operation

- All models have the automatic water fill system (AF) that maintains the proper water level in each pan through the use of a water sensor and solenoid valve.
- Electric immersion heating system directly transfers heat to the water.
- Interior and top flange is heavy-duty (18 gauge) stainless steel for maximum strength and durability.
- The unit has a large 1-inch drain with screen.
- Adapter bars are included with each unit to allow the use of a variety of different sized pans.
- Warming feature designed for wet operation only.



HRCP7300ST



PRODUCTS ON THIS PAGE ARE
**MADE IN THE
U.S.A.**

Built-In Products

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		NEW 4-3rd Size Pans - Dual Temperature NSF 7				
HRCP7143	N/A	One pan, (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 3.9A, 1Ø, 134A refrigerant	19-1/8 x 34-1/4	115	11.3	\$9,680.00
HRCP7243	N/A	Two pans, (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 3.9A, 1Ø, 134A refrigerant	32-3/4 x 34-1/4	140	18.3	\$11,320.00
HRCP7343	N/A	Three pans, (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 14.4/16.7A, 1Ø (COLD) 115V, 1/3HP, 6.2A, 1Ø, 404A refrigerant	46-1/2 x 34-1/4	175	25.8	\$14,550.00
HRCP7443	N/A	Four pans, (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 18.1/20.8A, 1Ø (COLD) 115V, 1/2HP, 7.0A, 1Ø, 404A refrigerant	60-3/4 x 34-1/4	210	33.3	\$16,300.00
HRCP7543	N/A	Five pans, (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.8A, 1Ø, 404A refrigerant	74 x 34-1/4	245	41.0	\$20,000.00
HRCP7643	N/A	Six pans, (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.8A, 1Ø, 404A refrigerant	87-3/4 x 34-1/4	285	47.8	\$21,600.00
		NEW Dual Temperature 12" x 20" Pans, Slope Top, NSF 7				
HRCP7100ST	N/A	One pan, (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 4.9A, 1Ø, 134A refrigerant	19-1/8 x 27-1/8	175	11.3	\$10,100.00
HRCP7200ST	N/A	Two pans, (HOT) 134A Refrigerant, 208/240V, 1.9/2.5W, 9.0/10.4A, 1Ø (COLD) 115V, 1/4HP, 4.9A, 1Ø, 134A refrigerant	32-3/4 x 27-1/8	220	18.3	\$10,900.00
HRCP7300ST	N/A	Three pans, (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 14.4/16.7A, 1Ø (COLD) 115V, 1/3HP, 5.6A, 1Ø, 404A refrigerant	46-1/2 x 27-1/8	240	25.8	\$11,350.00
HRCP7400ST	N/A	Four pans, (HOT) 404A Refrigerant, 208/240V, 3.8/5.0W, 18.1/20.8A, 1Ø (COLD) 115V, 1/2HP, 6.4A, 1Ø, 404A refrigerant	60-1/4 x 27-1/8	275	33.3	\$12,600.00
HRCP7500ST	N/A	Five pans, (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.2A, 1Ø, 404A refrigerant	74 x 27-1/8	298	41.0	\$13,400.00
HRCP7600ST	N/A	Six pans, (HOT) 404A Refrigerant, 208/240V, 6.0/8.0W, 28.9/33.3A, 1Ø (COLD) 115V, 3/4HP, 15.2A, 1Ø, 404A refrigerant	87-3/4 x 27-1/8	320	47.8	\$14,000.00

Export models available, contact factory for details and pricing.

Accessories Page 71

Drop-In Refrigerated Cold Pans



PRODUCTS ON THIS PAGE ARE
MADE IN THE U.S.A.



RCP300

Features

- Drop-in, refrigerated cold pan are designed to hold pre-chilled products at serving temperature.
- Each pan has a large 1-inch drain located in the center for easy cleaning.
- Self-contained unit comes with an ON/OFF switch and cord set for easy installation.
- Air-cooled condensing unit has R-134-A, which is CFC free.
- Fully insulated cold pans are refrigerated on all sides and bottom for greater efficiency.
- Recessed top edges lowers inset pan, keeping food colder and fresher.
- Each unit's interior and top is heavy gauge (18 gauge) stainless steel for maximum strength and durability.
- Optional perforated bottom stainer plate will conveniently hold ice above drain to avoid clogging.
- NSF approved for holding bottled products and non-potentially hazardous foods.

Built-In Products

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Refrigerated Wells for 12" x 20" Pans NSF 2				
RCP100	22087	One pan, R-134-A refrigerant, 115V, 1Ø, 1/5 HP, 2.8A, NEMA-5-15P	17-3/8 x 25-3/8	89	9.5	\$3,500.00
RCP200	22088	Two pans, R-134-A refrigerant, 115V 1Ø, 1/5 HP, 2.8A, NEMA-5-15P	31 x 25-3/8	182	16.0	\$3,870.00
RCP300	22089	Three pans, R-404-A refrigerant, 115V, 1Ø, 1/4 HP, 5.5A, NEMA-5-15P	44-3/4 x 25-3/8	194	23.0	\$4,100.00
RCP400	22090	Four pans, R-404-A refrigerant, 115V 1Ø, 1/3 HP, 6.5A, NEMA-5-15P	58-1/2 x 25-3/8	258	30.0	\$4,440.00
RCP500	22091	Five pans, R-404-A refrigerant, 115V 1Ø, 1/2 HP, 6.4A, NEMA-5-15P	72-1/4 x 25-3/8	278	36.5	\$5,000.00
RCP600	22092	Six pans, R-404-A refrigerant, 115V, 1Ø, 1/2 HP, 6.4A, NEMA-5-15P	86 x 25-3/8	290	43.5	\$5,150.00
		NEW RCP Slim Lines, NSF Series 2				
RCP200SL	N/A	Two pans, 134A refrigerant, 115V, 1/4 HP, 4.9A, 1Ø NEMA 5-15P	46-1/4 x 17-3/8	182	16	\$4,700.00
RCP300SL	N/A	Three pans, 134A refrigerant, 115V, 1/3 HP, 5.6A, 1Ø NEMA 5-15P	67 x 17-3/8	194	23	\$5,240.00
RCP400SL	N/A	Four pans, 404A refrigerant, 115V, 1/2 HP, 6.4A, 1Ø NEMA 5-15P	87-3/4 x 17-3/8	258	30	\$5,380.00
		NEW RCP Slim Line, Slope Top, NSF Series 2				
RCP200SLST	N/A	Two pans, 134A refrigerant, 115V, 1/4 HP, 4.9A, 1Ø NEMA 5-15P	46-1/4 x 17-3/8	182	16	\$5,480.00
RCP300SLST	N/A	Three pans, 134A refrigerant, 115V, 1/3 HP, 5.6A, 1Ø NEMA 5-15P	67 x 17-3/8	194	23	\$6,080.00
RCP400SLST	N/A	Four pans, 404A refrigerant, 115V, 1/2 HP, 6.4A, 1Ø NEMA 5-15P	87-3/4 x 17-3/8	258	30	\$6,280.00
		NEW RCP Series 7 Slope Tops, 12" x 20" Pans NSF 2				
RCP100ST	N/A	One pan, 134A refrigerant, 115V, 1/5HP, 5.5A, 1Ø, NEMA 5-15P	19-1/8 x 27	89	9.5	\$4,470.00
RCP200ST	N/A	Two pans 134A refrigerant, 115V, 1/5HP, 5.5A, 1Ø, NEMA 5-15P	31-7/8 x 27	182	16.0	\$5,180.00
RCP300ST	N/A	Three pans 134A refrigerant, 115V, 1/4HP, 5.5A, 1Ø, NEMA 5-15P	44-3/4 x 27	194	23.0	\$5,740.00
RCP400ST	N/A	Four pans 404A refrigerant, 115V, 1/3HP, 5.6A, 1Ø, NEMA 5-15P	57-3/8 x 27	258	30.0	\$5,930.00
RCP500ST	N/A	Five pans 404A refrigerant, 115V, 1/2HP, 6.4A, 1Ø, NEMA 5-15P	70-1/8 x 27	278	36.5	\$6,500.00
RCP600ST	N/A	Six pans 404A refrigerant, 115V, 1/2HP, 6.4A, 1Ø, NEMA 5-15P	82-7/8 x 27	290	43.5	\$6,900.00
		NEW 4-3rd Size Standard Deep Depth Cold Pans NSF 2				
RCP143	N/A	One pan, 134A refrigerant, 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P	17-3/8 x 32-1/2	114	11.6	\$5,570.00
RCP243	N/A	Two pans 134A refrigerant, 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P	31 x 32-1/2	232	20.2	\$5,900.00
RCP343	N/A	Three pans 404A refrigerant, 115V, 1/3HP, 5.6A, 1Ø, NEMA 5-15P	44-5/8 x 32-1/2	269	28.8	\$7,680.00
RCP443	N/A	Four pans 404A refrigerant, 115V, 1/2HP, 6.4A, 1Ø, NEMA 5-15P	58-1/4 x 32-1/2	358	37.4	\$8,050.00
RCP543	N/A	Five pans 404A refrigerant, 115V, 3/4HP, 7.2A, 1Ø, NEMA 5-15P	71-7/8 x 32-1/2	403	46.1	\$9,500.00
RCP643	N/A	Five pans 404A refrigerant, 115V, 3/4HP, 7.2A, 1Ø, NEMA 5-15P	85-1/2 x 32-1/2	440	54.7	\$9,840.00

Available without compressor - contact factory | Remote models available - contact factory

Export models available, contact factory for details and pricing.

Accessories Page 71



Drop-In Refrigerated Cold Pans

Features

- Drop-in, refrigerated cold pan are designed to hold pre-chilled products at serving temperature.
- Each pan has a large 1-inch drain located in the center for easy cleaning.
- Self-contained unit comes with an ON/OFF switch and cord set for easy installation.
- Air-cooled condensing unit has R-134-A, which is CFC free.
- Fully insulated cold pans are refrigerated on all sides and bottom for greater efficiency.
- Recessed top edges lowers inset pan 3" to comply with NSF-7 performance requirements and allows a layer of air to insulate food, keeping food colder and fresher.
- Each unit's interior and top is heavy gauge (18 gauge) stainless steel for maximum strength and durability.
- Optional perforated bottom stainer plate will conveniently hold ice above drain to avoid clogging.

PRODUCTS ON THIS PAGE ARE
MADE IN THE U.S.A.



RCP7300

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Refrigerated Wells for 12" x 20" Pans - NSF 7				
RCP7100	22449	One pan, 134A refrigerant, 115V, 4.9A, 1Ø, 1/4 HP, NEMA 5-15P	19-1/8 x 27-1/8	115	11.3	\$3,800.00
RCP7200	22450	Two pans, 134A refrigerant, 115V, 4.9A, 1Ø, 1/4 HP, NEMA 5-15P	32-3/4 x 27-1/8	140	18.3	\$4,500.00
RCP7300	22451	Three pans, 404A refrigerant, 115V, 5.6A, 1Ø, 1/2 HP, NEMA 5-15P	46-1/2 x 27-1/8	175	25.8	\$4,600.00
RCP7400	22452	Four pans, 404A refrigerant, 115V, 6.4A, 1Ø, 1/2 HP, NEMA 5-15P	60-1/4 x 27-1/8	210	33.3	\$4,830.00
RCP7500	22453	Five pans, 404A refrigerant, 115V, 15.2A, 1Ø, 3/4 HP, NEMA 5-20P	74 x 27-1/8	245	41.0	\$5,270.00
RCP7600	22454	Six pans, 404A refrigerant, 115V, 15.2A, 1Ø, 3/4 HP, NEMA 5-20P	87-3/4 x 27-1/8	285	47.8	\$5,900.00
		NEW RCP Slim Line, 12" x 20" Pans, NSF 7				
RCP7200SL	N/A	Two pans, 404A refrigerant, 115V, 1/4 HP, 4.9A, 1Ø NEMA 5-15P	49 x 19-1/8	220	18.26	\$5,020.00
RCP7300SL	N/A	Three pans, 404A refrigerant, 115V, 1/3 HP, 5.6A, 1Ø NEMA 5-15P	70-1/2 x 19-1/8	240	25.78	\$5,530.00
RCP7400SL	N/A	Four pans, 404A refrigerant, 115V, 1/2 HP, 6.4A, 1Ø NEMA 5-15P	92 x 19-1/8	275	33.3	\$5,750.00
		NEW RCP Slim Line, Slope Top, 12" x 20" Pans, NSF 7				
RCP7200SLST	N/A	Two pans, 404A refrigerant, 115V, 1/4 HP, 4.9A, 1Ø NEMA 5-15P	49 x 19-1/8	220	18.26	\$5,800.00
RCP7300SLST	N/A	Three pans, 404A refrigerant, 115V, 1/3 HP, 5.6A, 1Ø NEMA 5-15P	70-1/2 x 19-1/8	240	25.78	\$6,390.00
RCP7400SLST	N/A	Four pans, 404A refrigerant, 115V, 1/2 HP, 6.4A, 1Ø NEMA 5-15P	92 x 19-1/8	275	33.3	\$6,650.00
		NEW RCP Slope Tops, 12" x 20" Pans, NSF 7				
RCP7100ST	N/A	One pan 134A refrigerant, 115V, 1/4HP, 5.5A, 1Ø, NEMA 5-15P	17-1/8 x 25-1/8	115	11.3	\$4,850.00
RCP7200ST	N/A	Two pans 134A refrigerant, 115V, 1/4HP, 5.5A, 1Ø, NEMA 5-15P	29-7/8 x 25-1/8	140	18.3	\$5,480.00
RCP7300ST	N/A	Three pans 404A refrigerant, 115V, 1/3HP, 6.5A, 1Ø, NEMA 5-15P	42-5/8 x 25-1/8	175	25.8	\$6,030.00
RCP7400ST	N/A	Four pans 404A refrigerant, 115V, 1/2HP, 7.5A, 1Ø, NEMA 5-15P	55-3/8 x 25-1/8	210	33.3	\$6,280.00
RCP7500ST	N/A	Five pans 404A refrigerant, 115V, 3/4HP, 15.8A, 1Ø, NEMA 5-20P	68-1/8 x 25-1/8	245	41.0	\$6,800.00
RCP7600ST	N/A	Six pans 404A refrigerant, 115V, 3/4HP, 15.8A, 1Ø, NEMA 5-20P	80-7/8 x 25-1/8	285	47.8	\$7,440.00
		NEW 4-3rd Size Cold Pans NSF 7				
RCP7143	N/A	One pan 134A refrigerant, 115V, 1/4HP, 5.5A, 1Ø, NEMA 5-15P	19-1/8 x 34-1/4	115	11.3	\$5,960.00
RCP7243	N/A	Two pans 134A refrigerant, 115V, 1/4HP, 5.5A, 1Ø, NEMA 5-15P	32-3/4 x 34-1/4	140	18.3	\$6,350.00
RCP7343	N/A	Three pans 404A refrigerant, 115V, 1/2HP, 6.5A, 1Ø, NEMA 5-15P	46-1/2 x 34-1/4	175	25.8	\$8,150.00
RCP7443	N/A	Four pans 404A refrigerant, 115V, 1/2HP, 7.5A, 1Ø, NEMA 5-15P	60-1/4 x 34-1/4	210	33.3	\$8,550.00
RCP7543	N/A	Five pans 404A refrigerant, 115V, 3/4HP, 15.8A, 1Ø, NEMA 5-20P	74 x 34-1/4	245	41.0	\$10,050.00
RCP7643	N/A	Six pans 404A refrigerant, 115V, 3/4HP, 15.8A, 1Ø, NEMA 5-20P	87-3/4 x 34-1/4	285	47.8	\$10,400.00

Available without compressor - contact factory | Remote models available - contact factory

Export models available, contact factory for details and pricing.

Accessories Page 71

Drop-In Ice-Cooled Pans



Features

- Drop-in, ice cooled display cold pans are designed to hold pre-chilled products at serving temperature.
- Perforated bottom strainer plate conveniently holds ice above drain to prevent clogging.
- Each pan has a large 1-inch drain located in the center for easy cleaning.
- Recessed top edges lowers inset pan, keeping food colder and fresher.
- Adapter bars are included with each unit to allow use of a variety of different sizes pans.
- Each pan is heavy duty stainless steel for maximum strength and durability.
- The ICP series Ice-cooled pans meet the National Sanitation Fountain standard 2.



ICP200ST

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		Ice-Cooled Wells for 12" x 20" Pans				
ICP100	22093	One pan	17-3/8 x 25-3/8	89	9.5	\$1,210.00
ICP200	22094	Two pans	31 x 25-3/8	182	16	\$1,420.00
ICP300	22095	Three pans	44-3/4 x 25-3/8	194	23	\$1,660.00
ICP400	22096	Four pans	58-1/2 x 25-3/8	258	30	\$1,940.00
ICP500	22097	Five pans	72-1/4 x 25-3/8	278	36.5	\$2,160.00
ICP600	22098	Six pans	86 x 25-3/8	290	43.5	\$2,470.00
		NEW Ice Pans, Slim Lines				
ICP200SL	N/A	Two pans, slim	46-1/4 x 17-3/8	182	9.2	\$1,770.00
ICP300SL	N/A	Three pans, slim	67 x 17-3/8	194	13.3	\$2,020.00
ICP400SL	N/A	Four pans, slim	87-3/4 x 17-3/8	258	17.4	\$2,390.00
		NEW Ice Pans, Slim Line, Slope Top				
ICP200SLST	N/A	Two pans, slim	46-1/4 x 17-3/8	182	9.2	\$2,060.00
ICP300SLST	N/A	Three pans, slim	67 x 17-3/8	194	13.3	\$2,350.00
ICP400SLST	N/A	Four pans, slim	87-3/4 x 17-3/8	258	17.4	\$2,790.00
		NEW Ice Pans, Slope Tops				
ICP100ST	N/A	One pan, slope top	17-3/8 x 25-3/8	89	9.5	\$1,650.00
ICP200ST	N/A	Two pans, slope top	31 x 25-3/8	182	16.0	\$1,950.00
ICP300ST	N/A	Three pans, slope top	44-3/4 x 25-3/8	194	23.0	\$2,220.00
ICP400ST	N/A	Four pans, slope top	58-1/2 x 25-3/8	258	30.0	\$2,640.00
ICP500ST	N/A	Five pans, slope top	72-1/4 x 25-3/8	278	36.5	\$3,010.00
ICP600ST	N/A	Six pans, slope top	86 x 25-3/8	290	43.5	\$3,270.00
		NEW Ice Pans, Counter Tops				
ICP-CT1	N/A	One Pan Counter Top with drain	16 1/16 x 24	89	9.5	\$1,850.00
ICP-CT2	N/A	Two Pan Counter Top with drain	28 3/4 x 24	182	16	\$2,150.00



Features

- Self contained drop-in design
- Hold standard 18" by 26" sheet pans or 1/2 size pans
- 18 gauge stainless steel top and liner for maximum strength and durability
- 1" drains for ease of cleaning
- On-off switch with 8 ft. cord & plug for ease of installation and operation
- Type 134A CFC free refrigerant
- Fully insulated, CFC free, foamed-in place for energy savings
- Full parameter drip trough with drains
- Quick & easy service with sight glass, service valves, filter/dryer and receiver
- Slim line available
- Limited 1 year parts & labor warranty



FT-3

Model Number	Part Number	Description	Size W x D (in)	Ship Weight	Cubic Feet	Price
		NEW Frost Tops				
FT-1	N/A	One pan, 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P, 134A refrigerant	21-1/4 x 29-1/4	103	9.6	\$5,350.00
FT-2	N/A	Two pans, 115V, 1/4HP, 4.9A, 1Ø, NEMA 5-15P, 134A refrigerant	39-1/4 x 29-1/4	125	17.2	\$5,700.00
FT-3	N/A	Three pans, 115V, 1/3HP, 5.6A, 1Ø, NEMA 5-15P, 404A refrigerant	57-1/4 x 29-1/4	140	24.8	\$6,550.00
FT-4	N/A	Four pans, 115V, 1/2HP, 6.4A, 1Ø, NEMA 5-15P, 404A refrigerant	75-1/4 x 29-1/4	155	32.4	\$7,900.00
FT-5	N/A	Five pans, 115V, 3/4HP, 15.2A, 1Ø, NEMA 5-20P, 404A refrigerant	93-1/4 x 29-1/4	170	40	\$9,250.00
FT-6	N/A	Five pans, 115V, 3/4HP, 15.2A, 1Ø, NEMA 5-20P, 404A refrigerant	111-1/4 x 29-1/4	187	47.6	\$9,700.00
		NEW Frost Tops, Slim Lines				
FT-2SL	N/A	Two pans, 115V, 1/4HP, 4.9A, 1Ø, 134A refrigerant	55-1/4 x 21-1/4	105	19.2	\$6,200.00
FT-3SL	N/A	Three pans, 115V, 1/3HP, 5.6A, 1Ø, 404A refrigerant	81-1/4 x 21-1/4	119	28	\$7,550.00
FT-4SL	N/A	Four pans, 115V, 1/2HP, 6.4A, 1Ø, 404A refrigerant	107-1/4 x 21-1/4	142	36.8	\$9,000.00

Export models available, contact factory for details and pricing.

ACCESSORIES

Part Number	Description	Ship Weight	Price
22106	Divider Bar, 209 for RCP or ICP (1 piece)	2	\$95.00
22107	Perforated Bottom Strainer Plate, for RCP100 or ICP100 (1 piece)	5	\$265.00
22108	Perforated Bottom Strainer Plates, 1" thick, for RCP200 or ICP200 (2 pieces)	11	\$315.00
22109	Perforated Bottom Strainer Plates, 1" thick, for RCP300 or ICP300 (2 pieces)	14	\$450.00
22110	Perforated Bottom Strainer Plates, 1" thick, for RCP400 or ICP-400 (2 pieces)	18	\$535.00
22111	Perforated Bottom Strainer Plates, 1" thick, for RCP500 or ICP-500 (2 pieces)	26	\$695.00
22112	Perforated Bottom Strainer Plates, 1" thick, for RCP600 or ICP600 (3 pieces)	24	\$875.00
23199	Perforated Bottom Strainer Plate, 3" thick, for HRCP7200 or RCP7200 (1 piece)	11	\$485.00
23200	Perforated Bottom Strainer Plates, 3" thick, for HRCP7300 or RCP7300 (2 pieces)	14	\$565.00
23201	Perforated Bottom Strainer Plates, 3" thick, for HRCP7400 or RCP7400 (2 pieces)	48	\$695.00
23202	Perforated Bottom Strainer Plates, 3" thick, for HRCP7500 or RCP7500 (2 pieces)	60	\$695.00
22696	Pan Rail, For RCP7100	3	\$140.00
22697	Pan Rail, For RCP7200	6	\$150.00
22698	Pan Rail, For RCP7300	9	\$155.00
22699	Pan Rail, For RCP7400	12	\$160.00
22700	Pan Rail, For RCP7500	15	\$170.00
22701	Pan Rail, For RCP7600	18	\$180.00
N/A	6' extended lead for remote mounting of on/off switch RCPs only	-	\$340.00
N/A	6' extended lead for remote mounting of control panel for HRCPs only (3' lead standard)	-	\$440.00
WEL 1	EXTENDED WARRANTY/LABOR - 2nd Year Parts & Labor - NET Price - NO discounts, can only be purchased at point of sale	-	\$355.00
WEL 5	Extended Warranty - 5 year Compressor (4 additional years) - NET Price - NO discounts, can only be purchased at point of sale	-	\$165.00
Export Models	Contact factory for details and pricing	-	Contact Wells

Heavy-Duty Drawer Warmers - Free Standing



Features

- Individual thermostatic temperature control on each drawer gives these warmers maximum versatility.
- Exclusive self-latching mechanism provides easy, one-touch and secure closure.
- Durable stainless steel tracks and bearings provide smooth, trouble-free operation.
- Adjustable front vent allows for humidity control on each drawer.
- A stainless steel, 12" x 20", 6" deep pan is provided with each drawer. Able to accept full size insets.
- Fully insulated for maximum efficiency.
- Drawers fully extend for easy loading and unloading.
- Narrow width (RWN series) saves space while accommodating a standard 12"x 20" pan.



RW1HD





RW2HD



PRODUCTS ON THIS PAGE ARE
**MADE IN THE
U.S.A.**

Warmers

CE

Model Number	Part Number	Description	Drawers	Thermo-stat Controls	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
<div>  Heavy-Duty Drawer Warmers </div>								
RW1HD-120 RW1HD	21470 21471	4" legs 120V, 1Ø, 450W, NEMA 5-15P 208/240V, 1Ø, 338/450W, NEMA 6-15P	1	1	29-1/4 x 21-1/2 x 14-7/8	77	7.93	\$2,020.00 \$2,020.00
RW2HD-120 RW2HD RW2HD-230	21480 21481 22335	4" legs 120V, 1Ø, 900W, NEMA 5-15P 208/240V, 1Ø, 676/900W, NEMA 6-15P 220-240V, 1Ø, 900W	2	2	29-1/4 x 21-1/2 x 25	126	13.80	\$3,500.00 \$3,500.00 \$3,670.00
RW3HD-120 RW3HD	21482 21483	Floor model no legs 120V, 1Ø, 1350W, NEMA 5-15P 208/240V, 1Ø, 1014/1350W, NEMA 6-15P	3	3	29-1/4 x 21-1/2 x 31-1/8	170	19.20	\$4,920.00 \$4,920.00
Electronic thermometer with digital readout or bulb & capillary with dial thermometer. Specify when ordering.							Add	\$145.00
<div>  Heavy-Duty Narrow-Width Drawer Warmers </div>								
RWN1-120 RWN1	22058 22059	4" legs 120V, 1Ø, 450W, NEMA 5-15P 208/240V, 1Ø, 338/450W, NEMA 6-15P	1	1	20-1/4 x 26-5/16 x 14-7/8	69	7.93	\$2,090.00 \$2,090.00
RWN2-120 RWN2	22060 22061	4" legs 120V, 1Ø, 900W, NEMA 5-15P 208/240V, 1Ø, 676/900W, NEMA 6-15P	2	2	20-1/4 x 26-5/16 x 25	110	13.80	\$3,520.00 \$3,520.00
RWN3-120 RWN3	22062 22063	Floor model no legs 120V, 1Ø, 1350W, NEMA 5-15P 208/240V, 1Ø, 1014/1350W, NEMA 6-15P	3	3	20-1/4 x 26-5/16 x 31-1/8	165	19.20	\$4,820.00 \$4,820.00
Electronic thermometer with digital readout or bulb & capillary with dial thermometer. Specify when ordering.							Add	\$155.00

Export models cannot be returned

Accessories Page 77



**2 YEAR LIMITED
PARTS WARRANTY**

1 YEAR LIMITED LABOR

Features

- Individual thermostatic temperature control on each drawer gives these warmers maximum versatility.
- Exclusive self-latching mechanism provides easy, one-touch and secure closure.
- Durable stainless steel tracks and bearings provide smooth, trouble-free operation.
- Adjustable front vent allows for humidity control on each drawer.
- A stainless steel, 12" x 20", 6" deep pan is provided with each drawer. Able to accept full size insets.
- Fully insulated for maximum efficiency.
- Drawers fully extend for easy loading and unloading.
- Narrow width (RWN series) saves space while accommodating a standard 12"x 20" pan.





RWI6HD



PRODUCTS ON THIS PAGE ARE
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U.S.A.**



RWN26

	Model Number	Part Number	Description	Drawers	Thermostat Controls	Size W x D x H (in)	Ship Weight	Cubic Feet	Price	
CE			Heavy-Duty Drawer Warmers							
	RWI6HD-120 RWI6HD RWI6HD-230	21500 21501 22336	120V, 1Ø, 450W 208/240V, 1Ø, 338/450W 220-240V, 1Ø, 450W <i>CSA model available: 120V 3.75A, 208V 1.63A, 240V 1.87A</i>	1	1	29-1/4 x 21-1/2 x 10-7/8	68	7.93	\$2,090.00 \$2,090.00 \$2,220.00	
	RW26HD-120 RW26HD RW26HD-230	21534 21535 22337	120V, 1Ø, 900W 208/240V, 1Ø, 676/900W 220-240V, 1Ø, 900W <i>CSA model available: 120V 7.50A, 208V 3.25A, 240V 3.75A</i>	2	2	29-1/4 x 21-1/2 x 21	115	13.80	\$3,430.00 \$3,430.00 \$3,530.00	
	RW36HD-120 RW36HD	21536 21537	120V, 1Ø, 1350W 208/240V, 1Ø, 1014/1350W <i>CSA model available: 120V 11.25A, 208V 4.88A, 240V 5.62A</i>	3	3	29-1/4 x 21-1/2 x 31-1/8	191	19.20	\$4,785.00 \$4,785.00	
			Electronic thermometer with digital readout or bulb & capillary with dial thermometer. Specify when ordering.						Add	\$155.00
			Heavy-Duty Narrow-Width Drawer Warmers							
	RWN16-120 RWN16	22064 22065	120V, 1Ø, 450W 208/240V, 1Ø, 338/450W	1	1	20-1/4 x 26-1/2 x 10-7/8	63	7.93	\$2,060.00 \$2,060.00	
	RWN26-120 RWN26	22066 22067	120V, 1Ø, 900W 208/240V, 1Ø, 676/900W	2	2	20-1/4 x 26-1/2 x 21	120	13.80	\$3,440.00 \$3,440.00	
	RWN36-120 RWN36	22068 22069	120V, 1Ø, 1350W 208/240V, 1Ø, 1014/1350W	3	3	20-1/4 x 26-1/2 x 31-1/8	191	19.20	\$4,790.00 \$4,790.00	
				Electronic thermometer with digital readout or bulb & capillary with dial thermometer. Specify when ordering.						Add

Export models cannot be returned

RWI6HD
DRAWER WARMER

EXAMPLE ONLY



Accessories Page 77

Countertop Warmers



Features ALL Models

- The tubular element is located under the warming pan and allows for quick heating.
- The positive-off thermostat controls the element allowing for adjustable and more consistent temperatures. A signal light indicated that the heating element energized.
- Control is mounted with a protective guard ring to help prevent accidental temperature changes.
- Warming pan is deep-drawn, stainless steel for maximum strength and durability.
- Designed for wet or dry operation.

SW10T

- Warming pan holds a standard 11-quart inset.
- Each unit is provided with 1" legs.

SMPT

- The tubular element is located under the warming pan, and allows for quick heating.
- The positive-off thermostat controls the element allowing for adjustable and more consistent temperatures. A signal light indicating that the heating element energized.
- Control is mounted with a protective guard ring to help prevent accidental temperature changes.
- Warming pan is deep-drawn, stainless steel for maximum strength and durability.
- Designed for wet or dry operation.

SMPT27

- 1/3 larger capacity than the standard 12" x 20" pans.



PRODUCTS ON THIS PAGE ARE
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SW10T




TMPT



SMPT



Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
 Heavy-Duty Warmers - Thermostat Control						
SW10T-120	20907	11 quart round, 1" leg 120V, 1Ø, 825W, NEMA 5-15P	12-5/8 x 12-5/8 x 9-3/8	14	1.62	\$580.00
SMPT-120	20971	Holds one 12" x 20" pan, 4" legs 120V, 1Ø, 1650W, NEMA 5-15P	14-3/4 x 23-1/2 x 12-3/8	27	4.51	\$870.00
SMPT	20936	208/240V, 1Ø, 1240/1650W, NEMA 6-15P				\$870.00
SMPT-D		with drain				\$1,010.00
SMPT-230	22374	220-240V, 1Ø, 1650W				\$900.00
SMPT27-120	22322	Holds four 1/3 pans, 4" legs 120V, 1Ø, 1650W, NEMA 5-15P	14-3/4 x 30-1/2 x 12-3/8	33	5.20	\$1,150.00
SMPT27	22323	208/240V, 1Ø, 1240/1650W, NEMA 6-15P				\$1,050.00
SMPT27-D		with drain				\$1,240.00
TMPT-120	21360	Holds two 12" x 20" pans, 4" legs 120V, 1Ø, 1800W, NEMA 5-20P	29-9/16 x 23-1/2 x 12-3/8	50	9.11	\$1,475.00
TMPT	21361	208/240V, 1Ø, 1800/2400W, NEMA 6-15P				\$1,475.00
TMPT-D		with drain				\$1,715.00

Export models cannot be returned

Accessories Page 77



Countertop Warmers

Features

- Cook'N Holds are designed to bring refrigerated foods to serving temperature

HW10, HW/SMP

- The tubular element is located inside the well, is controlled by a positive-off thermostat and allows for rapid heat transfer into the water.
- Designed for wet operation only.

LLSC7, LLSC11

- High wattage for rapid heating of refrigerated food.
- Fully insulated for maximum efficiency.
- Anodized aluminum pot is heated by a band element that is positioned around the food well and provides quick heat-up.




HW/SMP



PRODUCTS ON THIS PAGE ARE
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LLSC11

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Heavy-Duty Cook'N Hold				
HW10-120 HW10	20574 20926	Square 11 quart round, 1" leg 120V, 1Ø, 1650W, NEMA 5-15P 208/240V, 1Ø, 1240/1650W, NEMA 6-15P	12-5/8 x 12-5/8 x 9-3/8	14	1.60	\$825.00 \$825.00
HWSMP-120 HWSMP	20969 20970	Holds one 12" x 20" pan 2" or 4" deep, 4" legs 120V, 1Ø, 1800W, NEMA 5-15P 208/240V, 1Ø, 1350/1800W, NEMA 6-15P	14-3/4 x 23-1/2 x 12-3/8	25	4.51	\$870.00 \$870.00
LLSC7-120	21830	Round Soup Cooker 7 quarts 120V, 1Ø, 850W, NEMA 5-15P	10 3/4" Diameter	8	1.62	\$380.00
LLSC7WA-120	N/A	Round Soup Cooker INCLUDES 7 QUART INSET, LID AND TONGS 120V, 1Ø, 850W, NEMA 5-15P	10 3/4" Diameter	8	1.62	\$410.00
LLSC11-120	21540	Round Soup Cooker 11 quarts 120V, 1Ø, 1100W, NEMA 5-15P	12 5/8" Diameter	10	1.62	\$430.00
LLSC11WA-120	12006	Round Soup Cooker INCLUDES 11 QUART INSET, HINGED LID AND 8 OZ. LADLE 120V, 1Ø, 1100W, NEMA 5-15P	12 5/8" Diameter	10	1.62	\$460.00

Accessories Page 77



Features

Deluxe Soup Cooker

- High wattage for rapid heating of refrigerated food.
- Fully insulated for maximum efficiency.
- Pot and outer housing are constructed of deep-drawn stainless steel for strength and durability.
- Dual heating elements provide fast, efficient operation.
- Thermostatically controlled to maintain precise temperature.
- A signal light indicates when heating elements are energized.
- Handles attached to cooker housing allow unit to be easily transported.
- Cooker is designed for wet or dry operation.

HD8799

- Holds up to 2 1/2 gallons of product to accommodate those high volume needs.
- The 140°F fixed temperature thermostat insures a consistent product presentation.
- Light indicated when contents are at temperature taking the guess work out of serving times.
- No-drip high temperature faucet and drip tray keeps your serving station clean and enables safe and convenient dispensing.
- Durable stainless steel tank and lid is easy to clean.
- Stainless steel handles are positioned for added comfort and easy transport to dispensing or cleaning station.





Deluxe Soup Cooker



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HD8799

Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Cubic Feet	Price
		Deluxe Soup Cookers				
SC6411	21732	Deluxe Round Soup Cooker/Warmer 11 qt round 120V, 1Ø, 1000W, NEMA 5-15P	10-1/2 x 10-1/2	16	1.58	\$785.00
SC6411WA	21794	Deluxe Package , Includes part number 21732 Deluxe Round Soup Cooker/Warmer, 11 quart inset, hinged lid and 8 oz. ladle	10-1/2 x 10-1/2	16	2.20	\$810.00
		Heated Dispenser				
HD8799	22873	2.5 gallons, 140°F, no legs 120V, 1Ø, 200W, 1.7 AMP, NEMA 5-15P	9 x 9 x 20-11/16	11	1.5	\$825.00



ACCESSORIES

Part Number	Description	Ship Weight	Price
DRAWER WARMERS			
20624	Humitrol Rack, 11/16" high, one per drawer	3	\$105.00
21488	Replacement Pan, 12" x 20" (RW series)	10	\$170.00
22228	Replacement Pan, 12" x 20" (RWN series)	10	\$170.00
21607	Leg Kit, set of (4) 6" adjustable, stainless steel body, plastic foot	6	\$170.00
20576	Leg Kit, set of (4) 6" stainless steel	6	\$270.00
21034	Caster Kit, set of (4) 2 with front brakes, raises unit 10" nominal height (RW series)	16	\$525.00
21947	Caster Kit, set of (4) 2 with front brakes, raises unit 3-1/2" nominal height (RW series)	19	\$450.00
22025	Caster Kit, set of (4) 2 with front brakes, raises unit 2-1/4" nominal height (RW series)	12	\$525.00
22073	Caster Kit, set of (4) 2 with front brakes, raises unit 10" nominal height (RWN series)	10	\$525.00
22201	Caster Kit, set of (4) 2 with front brakes, raises unit 3-1/2" nominal height (RWN series)	13	\$350.00
22409	Caster Kit, set of (4) 2 with front brakes, raises unit 2-1/4" nominal height (RWN series)	10	\$445.00
COUNTERTOP WARMERS			
21860	Soup Ladle, 8 oz..	1	\$43.00
20587	Round Inset, 7 qt with lid, fits 8-1/2" opening	3	\$118.00
20908	Round Inset, 11 qt with handles and slotted lid, fits 10-1/2" opening	4	\$220.00
20774	Round Inset, 4 qt with lid, fits 6-1/2" opening (SW10T, SMPT, & TMPT)	2	\$97.00
21057	Round Inset, 11 qt with hinged lid, no handles (SW10T, SMPT, & TMPT)	6	\$260.00
20822	Adapter top, to convert 11 qt warmer to hold 4 qt inset (SW10T)	2	\$64.00
20175	Adapter top, to convert 11 qt warmer to hold 7 qt inset (SW10T)	2	\$64.00
20176	Adapter top, to convert 12" x 20" square corner warmer to hold (2) 7 quart insets (SMPT & TMPT)	2	\$108.00
20434	Adapter top, to convert 12" x 20" square corner warmer to hold (2) 4 qt & (2) 2-1/2 qt insets (SMPT & TMPT)	2	\$118.00
21615	Adapter top, to convert 12" x 20" square corner warmer to hold (3) 4 qt insets (SMPT & TMPT)	2	\$80.00
21621	Adapter top, to convert 12" x 20" square corner warmer to hold (1) 4 qt and (1) 7 qt inset (SMPT & TMPT)	2	\$97.00
21624	Adapter top, to convert 12" x 20" square corner warmer to hold (4) 2-1/2 qt insets (SMPT & TMPT)	2	\$84.00
22589	Adapter top, to convert 12" x 27" square corner warmer to hold (3) 7 qt insets (SMPT27)	1	\$190.00
23115	Adapter top, to convert 12" x 27" square corner warmer to hold (2) 11 qt insets (SMPT27)	1	\$180.00
20314	Leg Kit, set of (4) 4" adjustable plastic	1	\$36.00
20563	Leg Kit, set of (4) 4" adjustable nickel plated alloy	5	\$100.00
20605	Leg Kit, set of (4) 2" plastic	2	\$32.00
21109	Leg Kit, set of (4) 1" plastic	1	\$37.00



PRODUCTS ON THIS PAGE ARE
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U.S.A.**

Half Size Convection Oven



Features

Convection Oven

- High wattage for rapid heating of refrigerated food.
- Fully insulated for maximum efficiency.
- Two-speed fan for products sensitive to air velocity
- Ergonomic door handle
- Five fully adjustable racks for 13" x 18" pans
- Heavy-duty, 6" stainless steel legs
- Heavy-duty power cord with NEMA 6-30P cord cap
- Durable, easy to clean stainless steel interior and exterior
- OC1 is Underwriters Laboratories, Inc. listed, and meet NSF standards.

Performance Features

- OC1 has a rated output of 5.0 KW (208 volts) and 5.6 KW (240 volts), 60 Hz, single phase.
- Suitable for baking all types of bread, pizza, biscuits, cookies, pastries, meat, fish and fowl.
- Convection Oven is simple to operate: Temperature settings are selected by rotating the temperature control knob.
- Temperature range is 100°F to 450°F and is controlled by a solid state temperature controller.
- Time selection can be quickly increased or decreased during a cook cycle by rotating the timer knob. Timer range is 0 to 12 hours. Just press the START TIMER key to begin.
- Provides five easily programmed menu keys for fast entry of time and temperature settings of commonly prepared items.

OC1 commercial, heavy-duty, half-size Convection Oven is constructed of stainless steel inside and out. OC1 is supplied with an insulated left hand opening door and five fully adjustable, nickel plated racks. At only 30 1/8 inches wide, OC1 delivers big performance in a compact package.



Model OC1

COOKING SPECS

Oven Temperature Range:	100°F - 450°F (38°C - 232°C)	
Pre-Heat Time to 375°F (stabilized temperature)	15 minutes	
Typical Product	Temperature	Time (5 Racks)
Rolls (60)	300°F	16 min.
Sugar Cookies	300°F	15 min.
Fish Sticks	350°F	15 min.
Baked Shrimp (stuffed)	400°F	7 min.
Chicken (Breasts)	350°F	30 min.
Idaho Potatoes (120)	450°F	40 min.
Macaroni & Cheese	350°F	30 min.

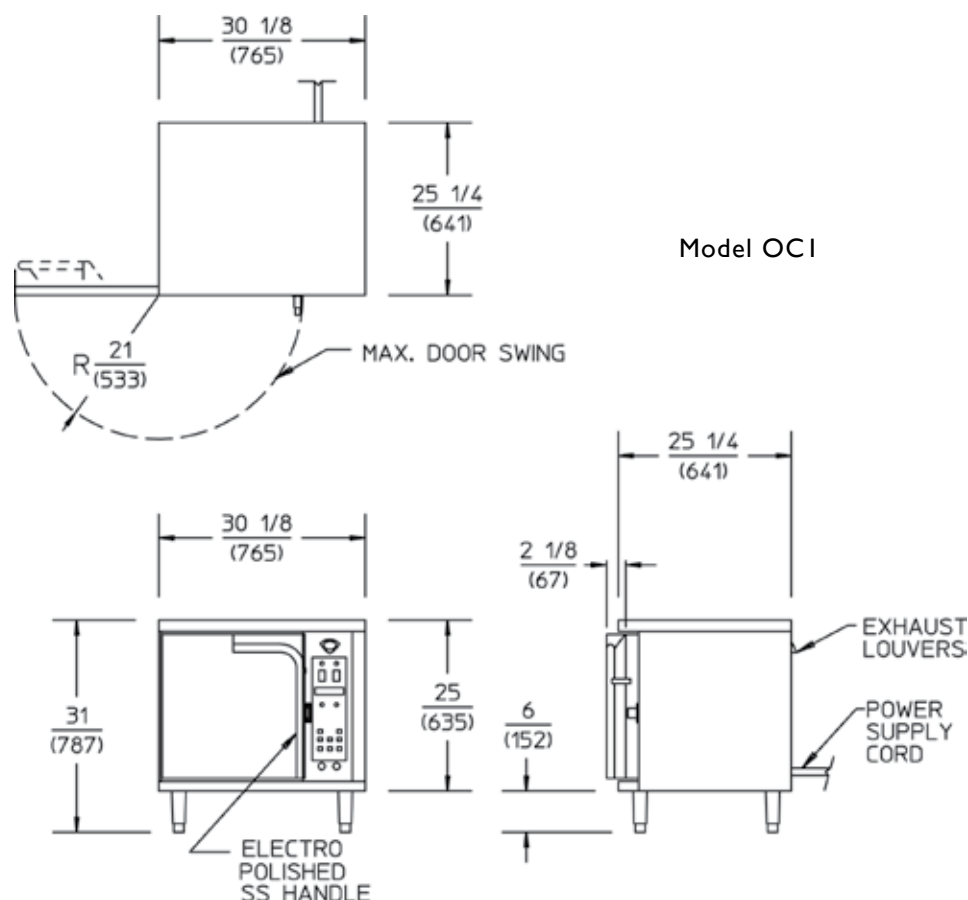
Model Number	Part Number	Description	Size W x D x H (in)	Ship Weight	Amps	Price
		Half Size Convection Oven				
OC1	-	208V, 1Ø, 5,000 watts, NEMA 6-30P	30-1/8 x 25-1/4 x 31	253 (lbs)	24.0	\$7,250.00
	-	240V, 1Ø, 5,600 watts, NEMA 6-30P	height includes 6" legs		24.0	\$7,250.00
			INTERIOR DIMENSIONS 15-3/8 x 20-1/2 x 20			

Accessories

Part Number	Description	Ship Weight	Price
21330	Caster set (set of four)	12	\$189.00
21342	Stacking kit allows one oven to be stacked on top of another. If casters are used, they must be installed on the lower oven	15	\$122.00
21376	Oven rack, replacement	4	\$74.50
23035	Venting kit for single oven	-	\$47.00
21445	Oven prep top - turns the top of your oven into a work surface	-	\$270.00



Half Size Convection Oven



Proud Sister Companies



www.wellsbloomfield.com



www.star-mfg.com



www.langworld.com



www.star-mfg.com



www.toastmastercorp.com



Model	Page	Model	Page	Model	Page	Model	Page
2424G	30	HRC7643	67	MOD300T	58-59	SS206	50-51
2436G	30	HRC7100	62	MOD300TD	58-59	SS206D	50-51
3036G	30	HRC7100ST	67	MOD300TDM	58-59	SS206E	52
3048G	30	HRC7200	66	MOD300TDM/AF	58-59	SS206ED	52
B40	22	HRC7200SL	66	MOD300TDN	58-59	SS206ER	53
B406	23	HRC7200ST	67	MOD300TDMN	58-59	SS206ERD	53
B44	22	HRC7300	66	MOD300TDMNAF	58-59	SS206ET	52
B446	23	HRC7300SL	66	MOD327TDM	58-59	SS206ETD	52
B50	22	HRC7300ST	67	MOD327TDMAF	58-59	SS206T	50-51
B506	23	HRC7400	66	MOD400	60-61	SS206TD	50-51
BMW206RT	53	HRC7400SL	66	MOD400D	60-61	SS206TU	50-51
BMW206RTD	53	HRC7400ST	67	MOD400DM	60-61	SS206TDU	50-51
BMW206RTDI20	53	HRC7500	66	MOD400T	60-61	SS276TD	50-51
BMW206RTDAFU	53	HRC7500ST	67	MOD400TD	60-61	SS276TDTU	50-51
BMW206RTDU	53	HRC7600	66	MOD400TDM	60-61	SS4	40-41
BMW206SDU	52	HRC7600ST	67	MOD400TDMAF	60-61	SS4D	40-41
BMW206ST	52	HSW6	48-49	MOD427TDM	60-61	SS4TDU	40-41
BMW206STDLI20	52	HSW6D	48-49	MOD427TDMAF	60-61	SS4TDUC	40-41
BMW206STDL208	52	HT200	46	MOD427TDMAFI	60-61	SS4TDUCI	40-41
BMW206STDU	52	HT200AF	46	MOD500	62-63	SS4TDUI	40-41
BMW206STU	52	HT227	46	MOD500D	62-63	SS4TU	40-41
BWBIS	26-27	HT227AF	46	MOD500DM	62-63	SS4TUC	40-41
FI725	18	HT300	46	MOD500T	62-63	SS4TUCI	40-41
F49	18	HT300AF	46	MOD500TD	62-63	SS4TUI	40-41
F55	18	HT327	46	MOD500TDM	62-63	SS8	42
F556	19	HT327AF	46	MOD500TDMAF	62-63	SS8D	42
F58	18	HT400	46	MOD527TDM	62-63	SS8EUT	42
F586	19	HT400AF	46	MOD527TDMAF	62-63	SS8EUTD	42
F67	20	HT427	46	MOD527TDMAFS	62-63	SS8T	42
F676	21	HT427AF	46	OCI	78	SS8TD	42
F68	20	HT500	46	PW106	38	SS8TU	42
F686	21	HT500AF	46	RCP100	68	SS8TUC	42
F85	20	HT527	46	RCP100ST	68	SS8TUCI	42
F856	21	HT527AF	46	RCP143	68	SS8TUI	42
F88	20	HT7100	47	RCP200	68	SS8TUD	42
F886	21	HT7200	47	RCP200SL	68	SS8TUDUC	42
FT-1	71	HT7200	47	RCP200SLST	68	SS8TUDUCI	42
FT-2	71	HT7300	47	RCP200ST	68	SS8TDUI	42
FT-2SL	71	HT7300	47	RCP243	68	SS10	43
FT-3	71	HT7400	47	RCP300	68	SS10D	43
FT-3SL	71	HT7400	47	RCP300SL	68	SS10T	43
FT-4	71	HW10	75	RCP300SLST	68	SS10TD	43
FT-4SL	71	HW106D	39	RCP300ST	68	SS10TU	43
FT-5	71	HWSMP	75	RCP343	68	SS10TUC	43
FT-6	71	HWSMP6D	39	RCP400	68	SS10TUCI	43
G13	28	ICP100	70	RCP400SL	68	SS10TUI	43
G136	29	ICP100SL	70	RCP400SLST	68	SS10TDU	43
G19	28	ICP100ST	70	RCP400ST	68	SS10TDUC	43
G196	29	ICP200	70	RCP443	68	SS10TDUCI	43
G23	28	ICP200SL	70	RCP500	68	SS10TDUI	43
G236	29	ICP200SLST	70	RCP500ST	68	SW10T	74
G24	28	ICP200ST	70	RCP543	68	TMPT	74
G246	29	ICP300	70	RCP600	68	WAOCl	17
G60	28	ICP300SL	70	RCP600ST	68	WBI	26-27
G606	29	ICP300SLST	70	RCP643	68	WB-1C	26-27
H115	24	ICP300ST	70	RCP7100	69	WB2	26-27
H2412G	35	ICP400	70	RCP7100ST	69	WB-2C	26-27
H33	24	ICP400SLST	70	RCP7143	69	WFAE30F	16-17
H336	25	ICP400ST	70	RCP7200	69	WFAE55F	16-17
H63	24	ICP500	70	RCP7200SL	69	WFAE55FS	16-17
H636CD	25	ICP500ST	70	RCP7200SLST	69	WV2HG	10-11
H70	24	ICP600	70	RCP7200ST	69	WV2HGRW	8-9
H706	25	ICP600ST	70	RCP7243	69	WV2HSG	10-11
HC100	24	ICP-CT1	70	RCP7300	69	WV2HSGRW	8-9
HC1006	25	ICP-CT2	70	RCP7300SL	69	WV4HF	10-11
HC125	24	JG246UL	34	RCP7300SLST	69	WV4HFRW	8-9
HC1256	25	LLF14	18	RCP7343	69	WV4HS	10-11
HC225	24	LLSC7	75	RCP7400ST	69	WV4HSRW	8-9
HC2256	25	LLSC11	75	RCP7400	69	WVAE30F	12-13
HD8799	72	MOD100	54-55	RCP7443	69	WVAE55F	12-13
HDCB1230G	32	MOD100D	54-55	RCP7500	69	WVAE55FS	12-13
HDCB2430G	32	MOD100T	54-55	RCP7500SL	69	WVC-46	4
HDCB3630G	32	MOD100TD	54-55	RCP7500ST	69	WVFB86	10-11
HDCB4830G	32	MOD100TD/AF	54-55	RCP7543	69	WVFG	10-11
HDG2430G	31	MOD127T	54-55	RCP7600	69	WVFGRW	8-9
HDG3630G	31	MOD127TD	54-55	RCP7600ST	69	WVG136RW	8-9
HDG4830G	31	MOD127TD/AF	54-55	RCP7643	69	WVO2HFG	6-7
HDTG2430G	31	MOD200	56-57	RW1HD	72	WVO2HSG	6-7
HDTG3630G	31	MOD200D	56-57	RW16HD	73	WVO4HF	6-7
HDTG4830G	31	MOD200DM	56-57	RW2HD	72	WVO4HS	6-7
HDHP1230G	33	MOD200T	56-57	RW26HD	73	WVOG136	6-7
HDHP2430G	33	MOD200TD	56-57	RW3HD	72	WVU-24	4-5
HDHP3630G	33	MOD200TDM	56-57	RW36HD	73	WVU-48	4-5
HDW2- NEW	36	MOD200TDMAF	56-57	RWN1	72	WVU-96	4-5
HMP6	48-49	MOD200TDN	56-57	RWN16	73		
HMP6D	48-49	MOD200TDMN	56-57	RWN26	73		
HMP6DU	48-49	MOD200TDMNA	56-57	RWN3	72		
HRC7143	67	MOD227TDM	56-57	RWN36	73		
HRC7243	67	MOD227TDMAF	58-59	SC6411	72		
HRC7343	67	MOD300	58-59	SMPT	74		
HRC7443	67	MOD300D	58-59	SMPT27	74		
HRC7543	67	MOD300DM	58-59				

**QUIK
SHIP**
MODELS IN RED!



All commercial cooking equipment manufactured by Wells is warranted against defects in materials and workmanship for a period of one year from the date the equipment is placed in service and is for the benefit of the original purchaser only except that;

- a. TWO YEAR LIMITED PARTS - ONE YEAR LABOR ON BUILT-IN WARMERS AND ROLL WARMERS
- b. Extended warranty for labor and compressor are available at time of sale. Contact factory sales department for details.

THE FOREGOING OBLIGATION IS EXPRESSLY GIVEN IN LIEU OF ANY OTHER WARRANTIES, EXPRESSED OR IMPLIED, INCLUDING WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, WHICH ARE HEREBY EXCLUDED.

WELLS SHALL NOT BE LIABLE FOR INDIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES OR LOSSES FROM ANY CAUSE WHATSOEVER.

This warranty is void if it is determined that upon inspection by an authorized service agency that the equipment has been modified, misused, misplaced, improperly installed, or damaged in transit or by fire, flood or act of God. It also does not apply if the serial nameplate has been removed or service is performed by unauthorized personnel. The price charged by Wells for its products are based upon limitations in this warranty. Seller's obligation under this warranty is limited to the repair of defects without charge to Wells' factory authorized service agency or one of its sub-agencies. This service will be provided on customer's premises for non-portable models. Portable models (countertop models with a cord and plug) must be taken or shipped to the closest authorized service agency, transportation charges prepaid for service. In addition to restrictions contained in this warranty, specific limitations are shown in the Service Policy and Procedure Guide. Wells' authorized service agencies are located in principal cities. This warranty is valid in the United States and Canada and void elsewhere. Please consult your classified telephone directory, your foodservice equipment dealer or for more information and other details concerning warranty write to:

Service Parts Department
10 Sunnen Dr.
St. Louis, MO 63143
Phone: (314) 678-6314
Fax: (314) 781-5445
parts@wellsbloomfield.com
www.wellsbloomfield.com

LIMITED WARRANTIES	
VENTLESS	1 YEAR PARTS, 1 YEAR LABOR
ELECTRIC & GAS COOKING EQUIPMENT	1 YEAR PARTS, 1 YEAR LABOR
DROP-IN WARMERS	2 YEAR PARTS, 1 YEAR LABOR
REFRIGERATED COLD PANS	1 YEAR PARTS, 1 YEAR LABOR
ROLL WARMERS	2 YEAR PARTS, 1 YEAR LABOR
COUNTERTOP WARMERS	3 YEAR PARTS, 3 YEAR LABOR

WELLS SERVICE POLICY AND PROCEDURE GUIDE ADDITIONAL WARRANTY EXCLUSIONS

1. Resetting the safety thermostats, circuit breakers, overload protector or fuse replacements.
2. All problems due to operation at voltages other than specified in equipment nameplates - conversion to correct voltage and phase are the customer's responsibility.
3. All problems due to electrical connections not made in accordance with the electrical code requirements and wiring diagrams supplied with the equipment.
4. Calibration of heat controls- replacement of items subject to normal wear to include such items as:
 - Knobs, light bulbs, baskets & grids.
 - Normal maintenance functions including lubrication, adjustments to airflow, thermostats, door mechanisms, micro switches, burners and pilot burners and replacement of fuses and indicating lights are not covered by warranty.
5. All fry pots welded in the field.
6. Deterioration of aluminum vessels due to insertion of food product or use of abrasive cleaners not covered by warranty.
7. Full use, care and maintenance manual may or may not be sent with each unit. Only a condensed version may be provided. Please visit our web site to download the full version.
8. Travel mileage is limited to fifty (50) miles from an Authorized Service Agency or one of its sub-agencies.
9. All labor shall be performed during regular working hours. Overtime premium will be charged to the buyer.
10. All genuine Wells replacement parts are warranted for ninety (90) days from the date of purchase on non-warranty equipment. This parts warranty is limited to replacement of the defective part. Any use of non-genuine Wells parts completely voids any warranty.
11. Installation, labor and job checkouts are not considered warranty.
12. Charges incurred by delays, waiting time or operating restrictions that hinder the service technicians' ability to perform service are not covered by warranty. This includes institutional and correctional facilities.

13. TWO YEAR LIMITED PARTS - ONE YEAR LABOR ON BUILT-IN WARMERS AND ROLL WARMERS



*Quality Commercial Foodservice Equipment
For Over 90 Years*

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